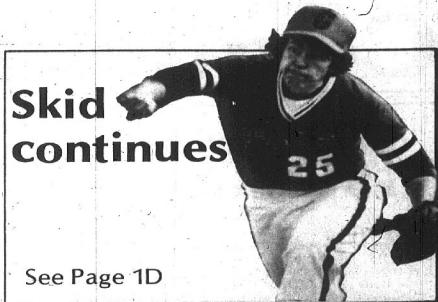




Creative tradition

See Page 1B



See Page 1D

Granite City

Press-Record
Journal

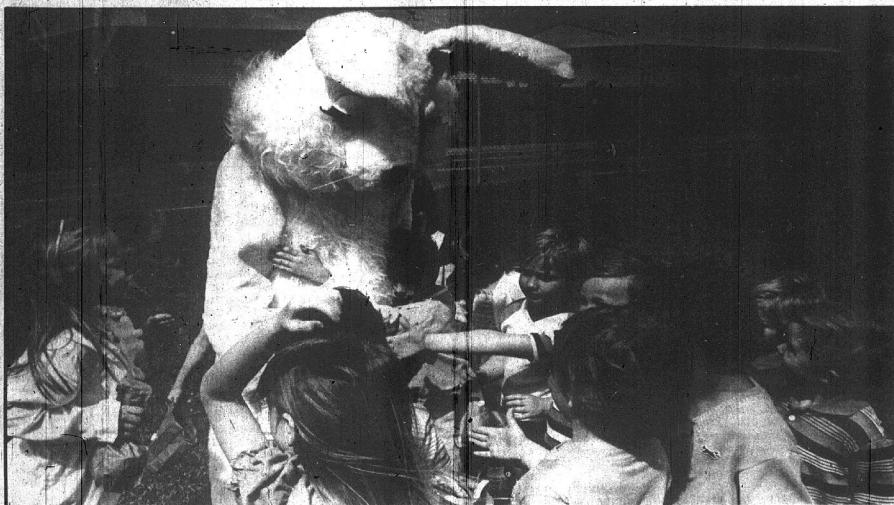
Sunday

Vol. 1, Number 4

4 Sections, 24 Pages

Sunday, April 7, 1985

Twenty-five Cents



An Easter greeting

EARLY VISIT TO PARKVIEW SCHOOL. Children in the morning Kindergarten class at Parkview School flock around the Easter Bunny as he makes an early appearance Thursday. He was kept busy last night filling the baskets of children throughout the Quad-City area for the celebration of Easter today. (Staff photo by Patrick Foley)

Eggstra special Easter eggs

(Staff photo by Patrick Foley)

By DAVE WHALEY
Staff writer

Those television commercials about the incredible, edible egg are right.

You can do a lot of things with eggs.

Linda Markuly Szelvassy can do a lot of beautiful things to all different kinds of eggs.

Szelvassy, of El Paso, Tex., is a Granite City native and the daughter of Helen Markuly of Granite City. She has been making and designing ornamental eggs since she was a child, when her grandmother made a Christmas ornament out of one.

Szelvassy has taken it from there. She has added an egg here with all kinds of designs and patterns.

"I always painted and drew a lot," she said. "I worked mostly with regular eggs at first, but being a city girl, I didn't realize there were many different sizes of eggs available to work with."

Since then, her ornaments have been made of the eggs of a variety of animals, including chickens, swans, geese, ostriches and emus.

Her mother, naturally, is quite proud.

"She buys the eggs from all over the world," Markuly said. "She has entered some of her work in shows around the country and has won first prize several times."

Markuly has close to 40 of the eggs on display at her house, and

the work done on them is obviously very intricate and delicate.

"It will sometimes take me a month to do one of the more complex designs," Szelvassy said. "Oranges can be really hard to do much time on any of them. But I often will work day and night all week long. I don't actually mean all the time, but it's a constant process. But I have a very understanding husband and no children at home."

Markuly said her daughter does most of her work at night, because the telephone doesn't bother her as much then.

Some of the eggs appear rather basic, with just a few dots or a little paint and some designs, but others are intricate pieces of art.

One egg can be opened up three ways, much like a peeled banana, to reveal a tiny figure of a woman.

Szelvassy also took a swan egg and painted a figure of Christ on it.

For more practical purposes,

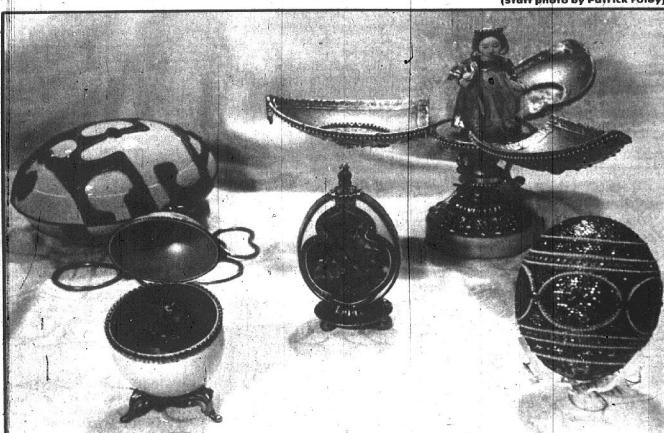
Szelvassy took an ostrich egg and made a purse out of it.

There is also an egg she has transformed into a music box.

"When I got that one, I wondered what the little switch on the side was," Markuly said. "Then I turned it on and it plays 'My Fair Lady.'

Szelvassy has also invented a

(See Eggstra, Page 7A)



FABULOUS and in splendid variations are Szelvassy's eggs.



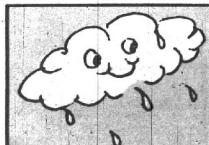
EACH EGG is a work of art.

Inside Sunday

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Sports begin on	Page 1D

Obituary Listing

Gregory Alvarado
Ruby Atchison
Leland Chandler
Arte Clark
Gary Cornelison
Charles Glover
Anna Lesko
Dorothy Parmley
Ebbie West
Yoshie Wilson



POSSIBLE SHOWER SUNDAY

Mostly cloudy Saturday night with a 10 percent chance of showers; low in the mid-50s with northwest winds between five and 10 mph. Easter Sunday shows a 30 percent chance of an early morning shower in isolated sections, partly sunny and cool with the high near 50.

Comment

April 7, 1985 / Page 2A
Granite City Press-Record/Journal Sunday

Kissinger asked FBI assistance

W A S H I N G T O N — Throughout his years in the publicity spotlight, Henry Kissinger has learned to grin and bear the barbs and ridicule of his many critics. But internal FBI documents reveal that the former secretary of state asked the FBI to investigate the verbal abuse heaped on him by supporters of one indefatigable opponent: LaRouche.

After years of stings and jobs — including one airport confrontation with LaRouche supporters that led to the trial and acquittal of Kissinger's wife, Nancy, on an assault charge — Kissinger wrote to his friend William Webster, the FBI director. He asked that the G-men look into the legality of his tormentors' activities.

In a "Dear Bill" letter in 1982, Kissinger wrote: "I want to make clear that I do not ask the FBI to interfere in any manner with LaRouche's First Amendment rights even when they are exercised in a scurrilous and obscene manner. The LaRouche campaign against me, however, seems to go far beyond free speech."

The charges aimed at Kissinger over the years by LaRouche supporters ranged from drug smuggling to homosexuality. But a LaRouche spokesman who examined the FBI documents told our associate Tony Capaccio that their quarrel with Kissinger was strictly over policy matters. "We want Kissinger's political career to be over," he said.

The LaRouche spokesman denied that the campaign against Kissinger ever strayed over the line into illegal harassment. As for Kissinger's request for an FBI investigation, he said, "We didn't say we got documentation paraded."

Kissinger has refused to comment, but sources close to him said that the "intense verbal and physical harassment" of a few years ago has subsided considerably.

Kissinger first wrote to Webster in August 1982, thanking the FBI boss for forwarding a LaRouche filer that attacked Kissinger. Webster wrote to Kissinger's attorney the next month, saying: "I certainly can understand Dr. Kissinger's concern over the persistence which these individuals have displayed in their campaign against him." He also noted the ex-secretary's dilemma: to take legal action against the LaRouche forces "would give them the forum they appear to be seeking."

But the campaign continued, and in November 1982, Kissinger asked Webster for an FBI investigation. Within a month he was informed that the Justice Department could find no civil-rights basis for action against LaRouche.

The FBI did suggest three possible areas of illegality, though: interstate harassment by telephone, funding of LaRouche by hostile intelligence agencies, and threats or accusations by mail.

Apparently none of these possibilities was pursued by the federal agencies with jurisdiction.

The FBI finally ended its investigation in 1983, without turning up evidence of any prosecutable offense.

TAKE THAT HILL: The Pentagon is preparing a booklet that may strike old-timers as reminiscent of the World War II "Know Your Enemy" series. It will be distributed to program managers who must testify on expensive weapons and is intended, according to defense officials, to "foster a more effective working relationship" between Congress and the military.

In Pentagonee, the booklet will outline "procedures used by congressional committees and staffs when interacting with members of Congress and their staffs, i.e., site visits and hearings on the Hill." In plain English, come into the Daniels will be instructed on how to behave in the lions' den.

WATERFUL RITUAL: Every working day, Congress engages in a time-consuming ritual of approving the journal of the previous day's proceedings. During 1984, for example, the approval took more than 2,500 congressional member-hours.

Rep. Harry Reid, D-Nev., suspects that this is a device used by members who didn't come out too well in the previous day's debate and who simply want to inconvenience the rest of the members. But when Reid tried to address the problem it touched off — what else? — a loud debate that lasted nearly an hour.

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Letters Policy

The Press-Record/Journal welcomes letters to the editor. Names, addresses and telephone numbers must accompany all letters.

Letters which are libelous or not in good taste will be rejected. Shorter letters will be given preference as will typed letters.

Names will be withheld from publication only if there are compelling reasons. We reserve the right to edit or reject any letter.

Sunday

Granite City Press-Record/Journal

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MICHAEL WARFORD General Manager



AT LEAST THIS ONE SHOULD MAKE IT THROUGH THE REST OF THE YEAR.

Home computer boom fizzled dud

The boom in home computers hasn't materialized and one of America's most glamorous industries is running out of steam. There is a lot of finger-pointing as to who is responsible. The retailers blame the manufacturers for advertising products that do not exist. The manufacturers fault their sales forces for failing to move the machines out of the warehouse. The salespeople blame the market researchers for sentiments for predicting everyone in America was dying for a home computer, and the market research people say the public lied to them.

"And it turned out the ones who said they were going to get them for their kids decided to use the money to buy a video recording machine for themselves instead."

"Too bad they didn't say that the first time around."

"We also discovered consumers who had owned a machine were telling everyone that computers were not 'user friendly.' When we asked exactly what they meant, they said every time they did their taxes on one it always resolved a dispute in favor of the IRS. They felt since they owned the computer, the least it could do is be on their side."

Running a nation no simple chore

I am not what an expert would call an expert in the handling of heavy machinery. I have mastered none of the monsters.

As a part-time farmer I have learned enough to maneuver a road roller and a bulldozer when I have to.

I have learned that the more cumbersome the machine, the more dexterity and patience are required — in changing direction.

I am experienced enough as an airplane driver to know that the bigger the plane the more dexterity and patience are required — in changing direction.

I see similarities in the administration of a nation's affairs. The little ones can zigzag between extremes. But to change the direction of a big country takes dexterity and patience.

President Reagan's place in history will be determined by the degree of this dexterity and patience.

The second-term agenda for the Reagan administration is on the table.

His State of the Union address included twenty-some significant policy initiatives relating to taxes, health care, education, national security, crime, balanced budget, so forth — not necessarily in that order.

As congressional debate focuses on facets of this policy statement — as professional spokespersons for segments of our society argue for exemption for their constituencies — as inevitable political give-and-take modifies specifics of the president's program — it should be our unanimous prayer that we maintain "the

optimistic we decided to find out why.

"We discovered some interesting things. For example, we found the people who couldn't balance their checkbooks were too stupid to learn how to use a computer to do it for them."

"And it turned out the ones who said they were going to get them for their kids decided to use the money to buy a video recording machine for themselves instead."

"Too bad they didn't say that the first time around."

"We also discovered consumers who had owned a machine were telling everyone that computers were not 'user friendly.' When we asked exactly what they meant, they said every time they did their taxes on one it always resolved a dispute in favor of the IRS. They felt since they owned the computer, the least it could do is be on their side."

Letters

Woman opposes seat belt law

To the Editor:

I have been reading so much about the seat belt law, I want to say my piece. When they first started talking about seat belts, I was hit in the back of my car. The first thing I was asked was did I have my seat belt on? I said no. They told me it was a good thing.

Now they want me to put my seat

machines making them.

"Another person said he wanted a computer that could cripple the department store computer which was dunning him for a bill. The biggest problem with a computer now is to incapacitate and kill other computers that are threatening people's lives. I have recommended that home computer companies in their new advertising campaigns stress the 'hate' factor that people feel for the big machines. If we can persuade Americans they need computers in the home to defend themselves against corporate computers, we'll be back in business."

Applegate's research revealed that one of the reasons home computer sales had fallen off is that they had no sex appeal. Women hated the look of them in the room. So after a month, the majority of machines wound up in a closet, usually covered with someone's Nehru jacket.

"How do you propose to get women to accept a computer in the home?" I asked.

"I'm getting Goldie Ferraro to do a TV commercial saying it's the only thing that keeps her family together."

(c) 1985, Los Angeles Times Syndicate

belt on. In no way will I wear my seat belt. I am an old lady and have lived this long without them and I can live longer without a seat belt on! I think that is infringing on my rights and I don't like it.

This is supposed to be a free country.

AUGUSTA LAMPE
Granite City

Students against drinking

To the Editor:

Students at Granite City High School are concerned about teenage drinking in our community. We are evaluating the problem about anyone who drinks and the effects.

We are aware that automobile accidents which are the result of driving while intoxicated are the number one killer of people under 21.

Although we realize it would be impossible to stop all students from drinking, we feel we must make an attempt to stop them from driving after drinking.

As young adults who are aware of this life threatening situation, we have decided to ask our community to help make this a major concern for everyone to support our efforts to start a SADD (Students Against Driving Drunk) organization in our high school.

Gilbert Walmsley, principal, has agreed to ask the Board of Education to allow us to start this organization. Ron Dillard, driver education chairman of the high school, has agreed to sponsor our organization once approval has been granted.

We hope for our initial activities to include:

1. Bringing Robert Anastas, founder of SADD, to our high school to address students and adults in regard to SADD objectives and start up procedures.

2. An transportation guarantee.

3. On prom night and every Friday evening during the school year, we will set up an escort service operating out of our school cafeteria.

B. The SADD group will advertise a hot line number in our cafeteria. Any student who needs a ride because of drinking will be able to call and receive a safe ride home from a "cooperating teacher" or parent.

3. Work on other projects to create community commitment and awareness.

4. Sponsor a student-parent contract drive where all family members agree not to drink and drive.

If you or an organization to which you belong would be willing to help finance the efforts of students against driving drunk, please send donations to Students Against Driving Drunk in care of Ron Dillard, Granite City High School.

NEDA SANDERS
GCHS junior

Correction

The Press-Record inadvertently put the wrong headline on an April 4 story concerning Neal Howard, 32, and Donna Howard, 33, of 4516 Lake Drive. The headline should have read: "Neal, 32, probation ordered for cannabis charges."

In the same issue, the wrong headline appeared over an article concerning Robert Thornton, 22, of 2026 Washington St. The headline should have read: "Neal, 32, probation ordered for theft."

The newspaper regrets the errors, which resulted from transposing the two headlines.

Double-cross?

Warfield fumes about 'bull' report

By SUSAN SIGNAIGO-WEICH
Staff writer

The word "double-cross" is being associated with the Granite City Madison County Democratic Central Committee Chairman Mac Warfield, who launched against Granite City Mayor Paul Schuler in the city's mayoral race.

The race resulted in a victory for Von Dee Cruse, Granite City Township assessor, and a virtual tie for second place between Warfield and Schuler. Warfield's edge over Schuler was 11 votes.

According to reports in the St. Louis Globe-Democrat, Schuler struck a "deal" with Warfield, allegedly vowing to support Warfield for the county chairmanhip in exchange for a promise that Warfield would not run in the mayoral election.

These reports have been refuted by Warfield and by Schuler supporters.

According to Warfield, there was no deal. "That's bull," Warfield said of the allegation.

Warfield supported his statement by pointing out Schuler is not a Democratic precinct committee member, therefore he has no say in the election of their county chairman.

He also added the alleged deal would not make sense when one realizes the chairmanship is related to the county party, not the election of their county chairman.

Another Schuler supporter, 2nd Ward Alderman Sam Whitmer, said the allegation was "absolutely not true."

Whitmer did say, though, he was surprised when Warfield announced he would run against Schuler.

He said about two days before

election as the Granite City Township supervisor.

"He [Hagnauer] asked me if I had

his name and I replied, 'I've never

been against you, have I?'" War-

field said. "But this had nothing to do

with my support or non-support of

Schuler."

Warfield said he was angered by the report.

"I don't like being called a double-

crosser," Parente said. "The media

shouldn't be able to reach for

comment on the allegation, but his

campaign manager Don Parente

speak in his behalf."

"There was no deal made, what-

soever," Parente said. "The mayor

had nothing to do with Warfield by

him naming the chairman. I don't

know if the mayor even talked to any

of the precinct committeemen about

their support of Warfield."

Parente added committeemen

supporting Warfield were the same

people who were supporting Schuler

for mayor. He said that Warfield

had nothing to do with Warfield at

the time of his election as chairman.

"I don't know where this is coming

from," Parente said of the report.

"Nobody has contacted me from the

Globe and no one from the [Globe]

has contacted the mayor [Schuler]

either, at least not to my knowledge."

Another Schuler supporter, 2nd

Ward Alderman Sam Whitmer, said

the allegation was "absolutely not

true."

Whitmer did say, though, he was

surprised when Warfield announced

he would run against Schuler.

He said about two days before

A look at the election . . .

A heavy-weight in the Granite City political arena, Paul Schuler, was defeated, not one, but two opponents in Tuesday's election.

Two theories are offered concerning the outcome of the race.

The first premise is backed by Max Warfield and two of Schuler's supporters, Don Parente and 2nd Ward Alderman Sam Whitmer.

According to Whitmer, there are two Democratic camps in Granite City government.

One faction is known loosely as the "city club" and the other is the "Partney machine," Warfield and Schuler.

The other group, which Whitmer called the Partney machine, were staunch supporters of former Mayor Don Partney. Von Dee Cruse is the new leader of this camp, according to Whitmer.

Whitmer said although the city club faction has been strong in the past 12 years, during Schuler's terms, the Partney machine has been nothing to sneeze at. It too has

a good number of supporters.

The reason for the election results is quite simple, according to Whitmer. Warfield and Schuler split the city club vote, enabling the Partney machine to get Cruse elected, he said.

Although this explanation sounds reasonable, another guide to the election results has been offered by Cruse.

Cruse theory agrees there was a splitting of votes, but it maintains the votes were taken away from Cruse, instead of Schuler.

Cruse's voters "weren't taken," Cruse said, because in his 12 years as mayor, he has made a lot of contacts and helped a lot of citizens. He and Warfield could not make a dent in these votes, he said.

People who did not support Schuler were people who were unhappy with the present administration, Cruse said. He added these people are the same group

Whitmer called the Parney machine.

Those who were unhappy with the current government would all voted for him, Cruse said, had not Warfield run. But these persons instead divided themselves between Cruse and Warfield.

Cruse said he would have defeated Schuler by a greater margin had Warfield won.

Warfield said he would have defeated both Cruse and Schuler had he managed to run, but he said he would have defeated either of the candidates on a one-to-one basis.

Whitmer said he is not sure who would have won had not Warfield run. Whitmer said the notion Cruse had won defeated Schuler had they been unopposed was "food for thought."

Whichever of the theories is the most accurate, one thing is clear: there were many reasons for why the vote turned out as there were voters in Granite City Tuesday.

Men and equipment returned

Venice firefighters return to tire fire

there at 2 a.m. Thursday when smoke was seen going across the highway at that location.

Again at 8 a.m. Thursday, firemen responded to a call to the same area when unoccupied houses in the vicinity became endangered because of a flare-up. They remained at the scene until 9:55 a.m.

Men and equipment returned

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NEWS OF THE VICTORY. Madison Mayor-elect John Bellcoff, at left, announces the vote totals to the crowd of New Life Party supporters early Wednesday morning. The party ticket swept the citywide election Tuesday night. Bellcoff will take office during the first meeting of the city council May 1.

(Staff photo by Patrick Foley)

Military Notes



instructor of electronics at the Navy's Memphis training center.

LARRY WADE

Marine Cpl. Larry P. Wade, 22, of Margorie E. Wade, 22, Washington Ave., recently reported for duty with Marine service support Group 22, 2nd Force Service Support Group at Camp LeJeune, N.C.

He also was awarded a Good Conduct Medal for displaying good conduct and behavior over a three-year period in the Marine Corps.

A 1983 graduate of Granite City High School South, Cpl. Wade joined the Marine Corps in August 1981.

JOHN OAKLEY

Sgt. John Oakley Jr., son of John and Shirley St. John, St. Madison, and Shirley K. Wellmeyer of East St. Louis, has been decorated with the Army Achievement Medal at Fort Sill, Okla.

The Achievement Medal is awarded to those personnel for meritorious service, acts of courage, or other accomplishments.

Oakley is an artillery operations specialist with the 6th Battalion, 1st Field Artillery.

He is a 1979 graduate of East St. Louis High School.

RICHARD BUNCH

Airman 1st Class Richard L. Bunch, son of Lewis D. and Ruth F. Bunch, 1858 Spring Ave., has been promoted to the rank of airman first class.

Bunch received instruction in drill and ceremonies, weapons, map reading, tactics, military courtesy and justice, first aid and Army history and traditions.

He is a 1982 graduate of Granite City High School South.

ability to be an articulate and positive spokesman for the Air Force and other accomplishments.

Bunch is an aircraft pneumatic systems mechanic with the 388th Tactical Fighter Wing.

His wife, Regina, is the daughter of Jim B. and Norma S. Jones, 78 Shirwin Drive.

The airman is a 1977 graduate of Granite City High School.

KEITH COLLINS

Marine Pfc. Keith E. Collins, son of Mary Allen, 2007 August St., recently reported for duty with 1st Force Service Support Group at Camp Pendleton, Calif.

A 1983 graduate of Elsberry High School, Elsberry, Mo., he joined the Marine Corps in May 1983.

JOHN BESSWICK

Pfc. John G. Besswick, 2841 Washington Ave., has completed basic training at Fort Dix, N.J.

Besswick received instruction in drill and ceremonies, weapons, map reading, tactics, military courtesy and justice, first aid and Army history and traditions.

He is a 1982 graduate of Granite City High School South.

BRUCE MONAHAN

Marine Pvt. Bruce T. Monahan, son of Eugene and Virginia Monahan, 2416 Bentley St., recently reported for duty with 3rd Marine Aircraft Wing, Marine Corps Base at Camp Pendleton, Calif.

A 1981 graduate of Granite City High School South, he joined the Marine Corps in March 1983.

GABRIELS

Fashions

20%
Off



877-3133

Police News

TWO SERIOUSLY INJURED IN ROUTE 165 ACCIDENT

A Granite City woman and a Collinsville woman were injured in a two-car mishap last weekend. State police said Carol A. Ferro, 30, Collinsville, was driving west for a train on Illinois Route 165 about a half-mile west of State Aid 35. Reports indicated the car of Mary Zenorsky, 2744 State St., hit the Ferro vehicle from behind.

Both were taken to St. Elizabeth Medical Center, receiving treatment for serious injuries after rescue efforts by Long Lake firemen freed Mary Zenorsky from her auto. She was cited for failure to reduce speed to avoid an accident, troopers said.

OFFICIALS INVESTIGATE

SIMONETTE REPORTS BURGLARIES

The Madison County sheriff's department is investigating two burglaries, occurring last weekend on Jeanette Drive.

Bob Stewart, 34, Jeanette Drive reported his townhouse apartment was burglarized between 6:45 a.m. and 2:50 p.m. Entry was gained by prying open a door. Taken were a stereo, jewel and loose change with a total value of \$1,000. Meanwhile, a neighbor, Jeanne Jeanette, said someone picked open her kitchen door the same day and took a microwave oven and a camera with a total value of \$900.

TRUCK PARTS ARE TAKEN FROM TERMINAL BUSINESS

Curtis D. Miller, 32, of Marion, Ill., notified the Madison County sheriff Thursday that various truck parts had been taken from Richard's Terminal, Route 1, Box 1195, West Union, Marion Road.

Webb reported that intruders obtained a \$5,000 diesel engine, steering tires valued at \$400 and a power divider worth \$1,000. He had left the parts at the terminal in December, following an accident.

TRACTOR REPORTED STOLEN

The Madison County sheriff's department is investigating the theft of a blue and white 1976 GMC tractor from Caltry Excavating and Trucking, 105 W. Chain of Rocks Road. The vehicle was reported missing on

IN JOHNSON ROAD CRASH

Sharon L. Sinde, 36, of 1930 Benton St. was injured when her vehicle and another car collided at 1:51 Johnson Road at 2:30 p.m. Saturday.

She was westbound when she let turn lane on Johnson Road when her car, driven by Larry D. Dunning, 19, of Dudley, Mo., hit the rear of her vehicle. Dudley's car was behind her auto in the turn lane.

WOMAN REPORTED HERE

Dorothy J. Hendersen, 26, of 2224 Northbridge was booked by police at 6:45 p.m. Saturday on a warrant alleging failure to appear for a hearing on a traffic practice charge.

COMPLAINT SIGNED AGAINST ATTORNEY

After seeing clouds of dense smoke originating from the Bolson Recycling firm near Collinville and Madison avenues, a Venice officer investigated and found a pile of wood and trash connected with a rape and abduction case. Thursday morning, March 28, A St. Louis woman was abducted by the pair when her car broke down in East St. Louis. The men took her to Horseshoe Lake State Park, where they raped her and then fled.

WEAPON USE AND TRAFFIC CHARGES FILED IN VENICE

A Venice officer investigating another matter talked with two men seated in an auto at Weaver and Jackson streets, Venice, and took both into custody.

One of the men, Edward H. Thompson, 69, East St. Louis, a passenger, was charged with unlawful use of a weapon after police alleged he had an eight-inch butcher knife in his possession. He was released on notice to appear for an April 26 hearing.

Johnnie Smith Jr., 19, the driver, was charged without having a valid driver's license. He was freed on his signature, pending an April 26 court appearance.

15-YEAR-OLD ARRESTED

A 15-year-old Granite City resident was arrested by police at 7:35 a.m. Monday and charged with possession of marijuana. The boy, who was arrested after police boarded a school bus in response to complaints from the Harmon Bus Co. that students were smoking marijuana on their way to school. The youth was released on a notice to appear.

VENICE COUNTY SUSPECT ARRESTED IN CHURCH FIRE

The Madison County arson team was called to investigate a fire at 4:05 p.m. Saturday at Friendship Baptist Church, 301 Meredocia St., Venice. Extent of the loss was not determined.

A custodian at the church noticed the fire when it apparently originated near the pastor's study. Venice firefighters extinguished the blaze, remaining at the scene 30 minutes. The investigation is continuing.

AUTO MISHAP IN PARKING LOT LEADS TO DUI CHARGE

Lloyd Hemingway, 53, of 85 Garesche Homes, Madison, was charged with driving under the influence of alcohol following an accident last weekend in the parking area at the rear of the Kroger store in Nameoki Village Shopping Center.

He allegedly backed against the rear of a pickup truck operated by Glen E. Allison Jr., 23, of Glen Carbon, who was stopped while waiting for another vehicle to pass.

PURSES AND STOLEN

The wife of Angeline Purdes of the 1600 block of 4th Street, Madison, was stopped at a shopping center when she inadvertently left it in the cart at the National Food Store lot on Madison Avenue last weekend. She drove several blocks before realizing the black leather purse was missing. It contained \$63, a bank book and miscellaneous papers.

MAN CHARGED DISORDERLY, ALLEGEDLY BREAKS WINDOW

Robert Allen, 25, of 2102a Ave. W. was charged with disorderly conduct and damage to property after being refused service at Jimmy's Tavern, 921 Niedringhaus Ave. Leo Niedringhaus, a worker at the tavern, alleged that a customer appeared to be intoxicated.

Allen allegedly became angry and swore at Niedringhaus. Allen was wrestled to the floor and then left, but allegedly stood outside of the tavern yelling profanity and then broke out a window pane. Police were contacted and arrested him.

LOC. WOMAN IS REPORTED MISSING IN JOHNSON ROAD

Sharon L. Sinde, 36, of 1930 Benton St. was injured when her vehicle and another car collided at 1:51 Johnson Road at 2:30 p.m. Saturday.

She was westbound when she let turn lane on Johnson Road when her car, driven by Larry D. Dunning, 19, of Dudley, Mo., hit the rear of her vehicle. Dudley's car was behind her auto in the turn lane.

WOMAN REPORTED HERE

Dorothy J. Hendersen, 26, of 2224 Northbridge was booked by police at 6:45 p.m. Saturday on a warrant alleging failure to appear for a hearing on a traffic practice charge.

COMPLAINT SIGNED AGAINST ATTORNEY

After seeing clouds of dense smoke originating from the Bolson Recycling firm near Collinville and Madison avenues, a Venice officer investigated and found a pile of wood and trash connected with a rape and abduction case. Thursday morning, March 28, A St. Louis woman was abducted by the pair when her car broke down in East St. Louis. The men took her to Horseshoe Lake State Park, where they raped her and then fled.

WEAPON USE AND TRAFFIC CHARGES FILED IN VENICE

A Venice officer investigating another matter talked with two men seated in an auto at Weaver and Jackson streets, Venice, and took both into custody.

One of the men, Edward H. Thompson, 69, East St. Louis, a passenger, was charged with unlawful use of a weapon after police alleged he had an eight-inch butcher knife in his possession. He was released on notice to appear for an April 26 hearing.

Johnnie Smith Jr., 19, the driver, was charged without having a valid driver's license. He was freed on his signature, pending an April 26 court appearance.

15-YEAR-OLD ARRESTED

A 15-year-old Granite City resident was arrested by police at 7:35 a.m. Monday and charged with possession of marijuana. The boy, who was arrested after police boarded a school bus in response to complaints from the Harmon Bus Co. that students were smoking marijuana on their way to school. The youth was released on a notice to appear.

VENICE COUNTY SUSPECT ARRESTED IN CHURCH FIRE

The Madison County arson team was called to investigate a fire at 4:05 p.m. Saturday at Friendship Baptist Church, 301 Meredocia St., Venice. Extent of the loss was not determined.

A custodian at the church noticed the fire when it apparently originated near the pastor's study. Venice firefighters extinguished the blaze, remaining at the scene 30 minutes. The investigation is continuing.

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ARRESTED ON DUI CHARGE

William Crotkin, 27, Belleville, was arrested Tuesday on a charge of driving under the influence of alcohol. He allegedly was attempting to sleep at the bar of Granite City Bar, 2015 W. Main Street, when he struck anyone who tried to wake him. Police arrived and advised him to leave. He began to drive north on Nameoki Road but was stopped at Nameoki and Pontoon Road. He was later released on \$102 bail.

MAN ARRESTED ON WARRANT

John Louis Kibbons, 50, of 2905 Roosevelt Ave., was arrested Tuesday on a warrant for failure to appear on a charge of aggravated assault. Kibbons, 50, was arrested at his home at 11:30 a.m. He appeared before a circuit judge and was ordered to pay \$76.

SERVE WARRANT ON BATTERY

The Madison County sheriff's department transported James C. Stuart, 28, of 2510 Hodges Ave. to the Madison County jail on Saturday. Stuart was picked up on a warrant for aggravated battery. Bond was set at \$5,000.

PARK GAZEBO DAMAGED

A Curtis, a worker at the Wilson Park office, discovered at 10:55 a.m. Saturday that someone had kicked in the glass panels of the gazebo located near the swimming pool. Beer bottles were scattered throughout the area.

HUSBAND, WIFE CHARGED IN APARTMENT INCIDENT

Scherry A. Stafford, 22, and her husband, Darren L. Stafford, 22, both of 806 Kirkpatrick Homes, were arrested at 9:40 p.m. Thursday at their home. Police tried to serve Stafford with a warrant alleging failure to appear on a reckless driving charge, but he allegedly slammed the door to his apartment and ran away. Officers sought to arrest Stafford. Mrs. Stafford allegedly refused to let officers inside the apartment until more police arrived. Stafford was found hiding behind two mattresses in an upstairs bedroom. His wife was also present, according to police. She was arrested on a charge of trespass to property and was released on \$52 cash bail. Stafford was transferred to the Madison County jail Friday.

BIKE, RATCHET SET FORGED

Debra Valentine, 2419 Iowa St., told police at 11:00 p.m. Thursday that someone entered the garage of her residence and removed a 10-speed bicycle and a ratchet set.

TV, GUNS TAKEN FROM HOME

Larry L. Monroe, 2007 Wilson Ave. told police at 8:10 p.m. Wednesday that someone broke into his home, taking a color television, a stereo system, a .22 caliber pistol and a 12 gauge shotgun.

POLICE RECOVER PURSE

Ralph E. Miller, 25, of 1419 Lincoln St., Madison, was arrested by police at 1:40 a.m. Thursday and served two warrants, one alleging unlawful use of a weapon and the other alleging that he is fugitive. He was transferred to the Madison County jail, where his bond was set at \$100.

CAR AND PURSE MISSING

A black purse was stolen from a table at Venerie-Madison American Legion Post 397 at 340 Broadway, Venice, it was reported at 11:15 p.m. Thursday by Evelyn Andrews, East St. Louis. Missing with the purse were \$336, medical and identification cards and \$210 in food stamps.

TRUCK PASSENGER INJURED

An accident on Lincoln Avenue cut off S. 4th St., Venice, at 7:20 a.m. Friday involved vehicles operated by Joe E. Brown, 57, Alton, and James M. McNabb, 57, Fairview Heights. Zoe McNabb, 57, a passenger in the McNabb pickup truck, suffered a minor injury.

WEAPON REPORTED STOLEN

A .38 caliber handgun was stolen from the apartment of John Garrett, 215 Bissell St., Venice, he reported at 10:30 p.m. Thursday.



PROTESTORS stand outside Hope Clinic for Women, 1602 21st St., where police were called shortly after 8 a.m. Saturday. Approximately 40 persons were involved in the protest. Ten protesters were arrested, including eight who were carried by officers to waiting police vehicles. Those arrested face charges of criminal trespass to property and/or resisting arrest (passive resistance). An officer advised. Granite City Police were assisted by Madison County deputies and Illinois State troopers.

DUIs

— John W. Holik, 39, of 1919 Bent St., St. Louis, arrested at 6:45 p.m. Saturday, April 3, by Granite City police, was charged with driving under the influence of alcohol. The arrest took place in the 1700 block of State Street. He pleaded innocent and was released on \$40 bail.

Driver's licenses revoked for conviction of driving under the influence of alcohol included:

— Donald D. Miller, 28, of 207 Madison Ave., Apt. 2, Madison, who was arrested at 11:30 p.m. Saturday, April 3.

— Debra A. Reed, 30, of 408 Gaslight Walk, Apt. 4, Pontoon Beach, April 21, 1984.

— Michael G. Baggot, 28, of 2650 Edison Ave., Feb. 26, 1984.

— Richard W. Carmack, 34, of 2121 Ohio Ave., Jan. 31, 1985.

Driver's licenses revoked for conviction of driving under the influence of drugs or alcohol included:

— Lawrence V. Rehart, 21, of 2007 Hildebrand Ave., Madison, who was arrested on April 11, 1983.

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County & State

April 7, 1985 / Page 6A

Granite City Press-Record/Journal Sunday



FIRE burns out of control.

Fire burns warehouse

By PATRICIA WASHINGTON
Staff writer

Firefighters battled almost six hours Thursday night to contain a fire at the Alton-Peoria Co. warehouse at National City Stockyards.

The 100-year-old building was destroyed as firemen tried to keep flames from spreading to nearby buildings.

According to stockyards General Manager James Whittick, the fire started between 5:30 p.m. and 6:30 p.m. and quickly enveloped the building.

"While no cause has been determined, Whittick believes the fire started when employees who were cleaning up the area began burning some debris.

Firefighters from the National City Fire Department answered a call for a brush fire about 5:30 p.m.

According to a fireman on the scene, they斗stimated a half hour later because the fire had spread to the warehouse.

By 8:30 p.m. flames had engulfed the building. A solid wall of black smoke and orange flames could be seen miles away.

Firemen from 11 departments battled the blaze, but efforts were checked by winds and a dwindling water supply.

At 11:30 p.m. a water main burst preventing water from being pumped to one side of the building.

An East St. Louis trucking com-

pany sent two tankers with water in case the supply ran short.

Whittick said the most pressing concern was to contain the fire before it spread to other buildings housing the water and electrical generators.

Early reports indicated there were chemicals stored in the building, but Whittick said there were no chemicals on the premises.

"If there can be said that there is a good time for something like this to happen then this is it. We won't be held liable for someone else's merchandise."

"I have to give credit to the firemen. They did a terrific job out here, it's just amazing the way they performed," Whittick said.

The remains of the building collapsed around 11 p.m.

Whittick said no cost estimate for damages had been prepared, but the building was insured.

Among fire departments responding were those from Granite City, Long Lake and Venice.

The Granite City Fire Department responded at 9 p.m. and worked there for four hours. The department's telesquirt was manned by firemen from 11 p.m. to 1 a.m.

The Venice Fire Department arrived at about 9 p.m. and left at 3 a.m. A large fire truck and six firefighters worked at the scene.

The Long Lake Fire Department sent eight men to the scene with their 3,000-gallon water truck. These men worked for two-and-a-half hours.



AREA FIREMEN were on the scene.

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Current Legal Topics

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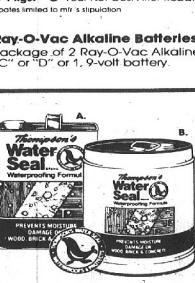
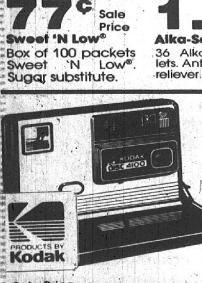
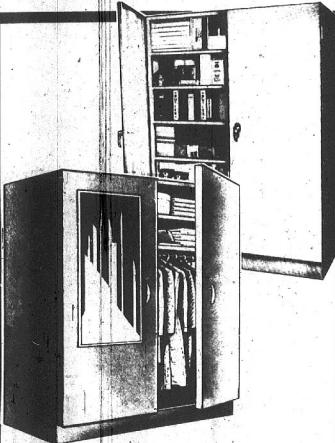


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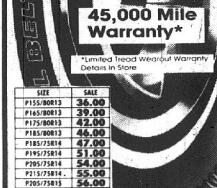
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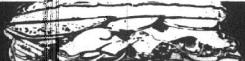
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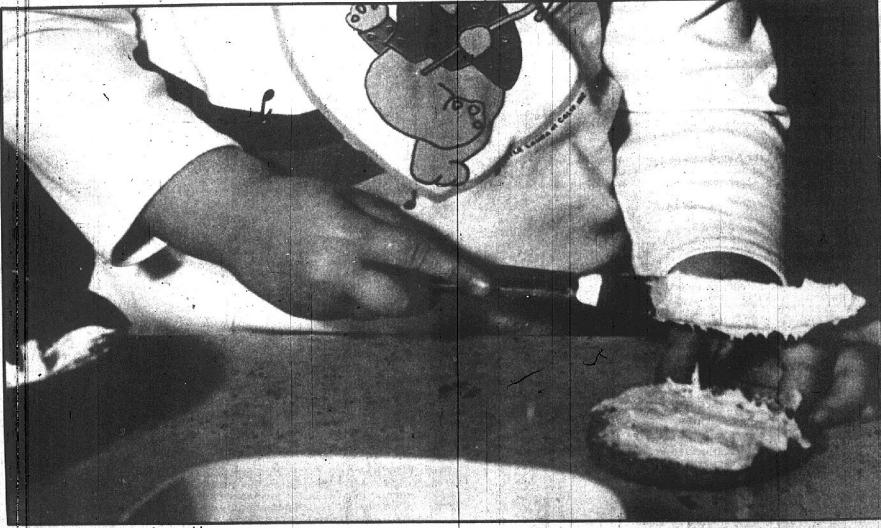
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Granite City Press-Record/Journal



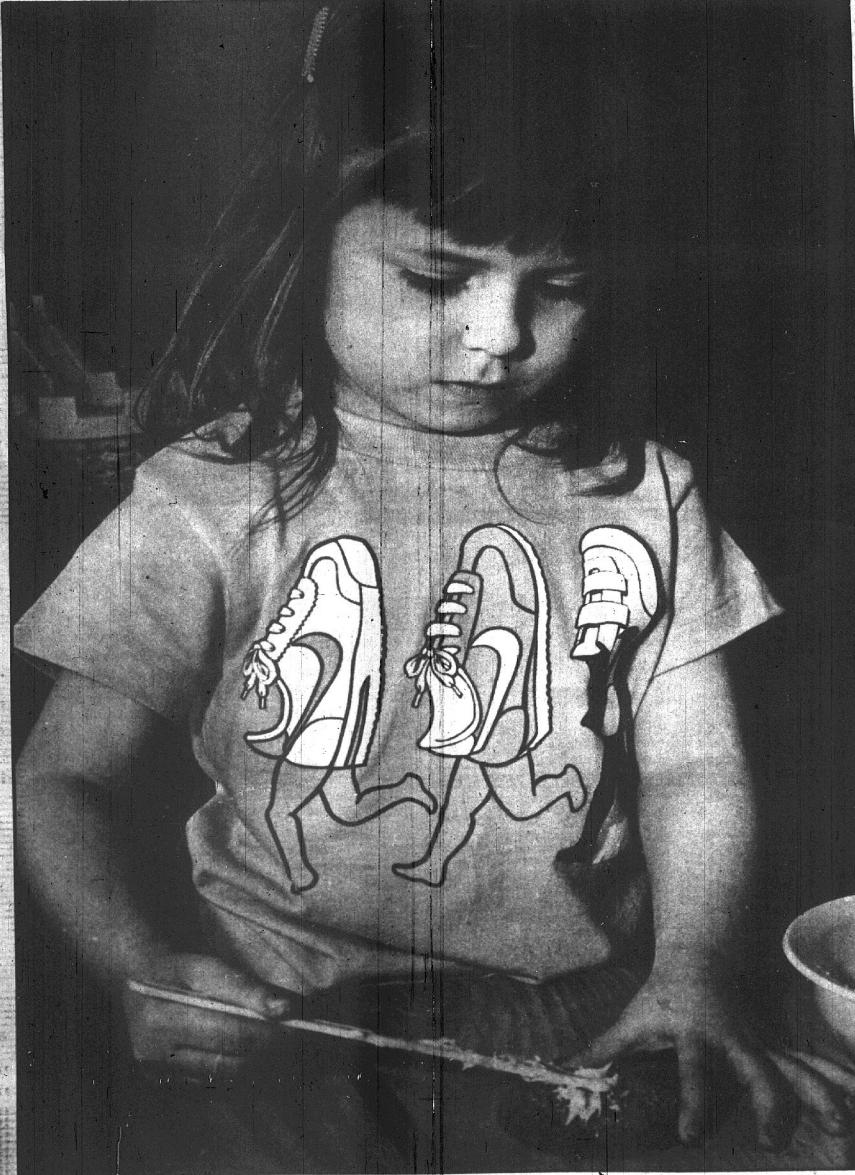
SCRUMTIOUS

Tradition is associated with this holiday, and many took the opportunity to make dozens of cookies for...

Easter



ICING is spread onto the cookie



LINDA DOHNAL carefully places icing on the cookie



ANNIE AMISH with final product

It's that time of year again. Easter is one of the most important holidays of the year. Although it comes behind Christmas as far as promotion and commercialism is concerned, the significance of the day to Christians is tremendous.

But as important as the "true meaning" of Easter is, there is still time for the lighter side. Anyone who got a bundle of goodies in their Easter basket this morning will tell you that.

Maybe you got some colored eggs in your basket that looked a little like some of these made by children at Yobbyland Child Care Center last Wednesday.

Owners Cynthia and Larry Yobby and Director Kim O'Dell had 25 kids preparing all kinds of goodies for Easter Sunday.

Things got a little hectic with the children running back and forth between coloring eggs and making Easter cookies. But considering there were eggs, dye, cookie batter, coconut and jelly beans involved in the process, the center was surprisingly clean as the little chefs went about preparing for the big day without making too much of a mess.

Yobbyland Child Care Center is located at 929 Iowa St. in Madison.

Calendar

Meetings

AL-ANON meets at 9:30 a.m. Monday, April 8, at St. Joseph Convent Home, 2116 Edison Ave.; 8 p.m. Tuesday, April 9, at St. John Church, 2901 Nameoki Road; and 9:30 a.m. and 8 p.m. Thursday, April 11, at McKinley School, 2nd floor. Alateens will meet at 8 p.m. Tuesday, April 9, at the CYS Building, 1254 Niedringhaus.

EMOTIONS ANONYMOUS will meet at 8 p.m. Thursday, April 11, at the CYS Building, 1254 Niedringhaus. For more information, call 452-1390 or 876-2383.

ANOREXIA-BULIMIA self-help group will meet at 7 p.m. Thursday, April 11, at 2120 Madison Ave. This group is for anorexics, bulimics, friends, family and general public and is free of charge. For more information, call 876-7515.

CREATORS Anonymous will meet at 7 p.m. today, April 7, and 7:30 p.m. Tuesday, April 9, in the Nursing Education Room at McKinley School.

RID (Remain Intoxicated Drivers) will meet at 7:30 p.m. Monday, April 8, at Wilbur Trimp Jr. High School in Belthau. The guest speaker will be Rep. Sam Wolf.

MUFON (Mutual UFO Network) will meet for their April dinner meeting on Tuesday, April 10, at Rasels Restaurant, Highway 157 and Mail Road in Callicottville. The public is invited to attend. For further information, call Karen Teller at 345-7460.

SWEET ADELINES will meet at 7:30 p.m. Tuesday, April 9, at Son Life Fellowship Church, 1203 Vandalia, Collinsville.

STROKE CLUB Greater Alton will meet from 6:30 p.m. to 8:30 p.m. Wednesday, April 10, in the Alton Square Community Room. Entrances are accessible to those who use wheelchairs and walkers. For more information, call Kathleen Schneider of Mississippi Valley Rehabilitation Services, 1-465-0124.

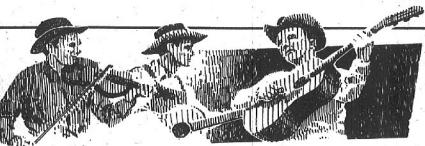
TOASTMASTERS 1525 will meet from 5:45 p.m. to 7:45 p.m. Wednesday, April 10, in room B-206, Christian Hospital Northeast, 11133 Dunn Road at US 367, east of 270. For more information, contact the hospital's education department at 1-314-355-2000, ext. 5238.

MASTECTOMY CLUB will meet at 7:30 p.m. Monday, April 8, in the Wiesman Room of St. Elizabeth Medical Center. A film on breast reconstruction will be shown. For further information, contact Sister Mary Louise Moser at 774-3377.

WOMEN IN BUSINESS Illinois Network of Women will meet beginning 5:30 p.m. for a social hour and dinner beginning at 6:30 p.m. Wednesday, April 10, at Buckley's Restaurant located in the Ramada Inn, Ill. Route 159 and I-64, Fairview Heights. Reservations may be made by calling Bonnie at 334-4250.

Sharing know-how

BASIC COMPUTER Class is scheduled from 6:30 p.m. to 9:30 p.m. Mondays and Wednesdays beginning April 8 and continuing through May 8. Classes will meet in Room 022 of the Science Laboratory Building at



Southern Illinois University at Edwardsville. For information about the course, call 452-5210.

THE BEST LOVED Varieties of Roses, is the title of a lecture presented by David Vismara, director of the George Powell Horticulture Center and Arboretum in Kingsville, Mo., at 1:30 p.m. and 8 p.m. Tuesday, April 9, in the Hoeneberg Auditorium at Missouri Botanical Garden.

SOCIAL SECURITY information is available to persons needing advice about programs of benefit and how to make use of them. Call the district office, from 8:30 a.m. to 11:30 a.m. Wednesday, April 10, or a representative will be available at the Anchorage Recreation Hall, 2009 Edwards St.

PREPARED CHILDREN classes will be offered from 6:30 p.m. to 8:30 p.m. Tuesday, April 9, or Thursday, April 11, at McKinley School. These classes are for women whose due dates are from May 2 through June 14. To register, call the hospital's obstetrics department at 1-314-355-2000, ext. 5240.

ILLINOIS TOXIC Substances Disposal Business Asst. Seminars offered by the Illinois State Chamber of Commerce will be held from 9 a.m. to 12:30 p.m. in the Chamber's Springfield office. The fee is \$40 for Chamber members and \$60 for non-members. For more information, call Carol Jensen at the Chamber at 312-372-7373.

ARTS IN THE COMMUNITY the third annual St. Louis University Humanities Seminar, will be held April 10 through 13 on the St. Louis University campus. Terry Brady, former assistant secretary of transportation, will be the principal speaker. Admission is free. Call 1-314-658-3010 for full details.

PLANNING AND MANAGING Warehouse Operations, a two-day seminar offered by the Center for Management Studies at Southern Illinois University at Edwardsville, will be held on April 11 and 12 at the Henry the VIII Inn and Lodge in St. Louis. For more details, contact Mary at 1-692-2668.

On stage

THE THEATRE PROJECT Company will perform "The Last Meeting of the Knights of the White Magnolia" today, April 7, at the New City School, 5209 Waterman, St. Louis. Performances are at 2 and 8 p.m. Tickets are \$7. For reservations, interested persons may call 1-314-531-1301.

"**ANNULLA**, An Autobiography" will be presented at 7:30 p.m. today, April 7, at the Studio Theatre of the Repertory Theatre of St. Louis, 130 Edgerly Road. Tickets are \$10 and are available by calling 1-314-968-2000.

EASTER DAY Band Concert with the Compton Heights Concert Band of St. Louis will be held at 3 p.m. today, April 7, at St. Elizabeth Academy Gymnasium, 3401 Arsenal, St. Louis. Admission is free.

MARLBORO COUNTRY Music Talent Roundup finals will be held at 8 p.m. Wednesday, April 10, at Bobby's Goodtime Country, 6000 Old Collinsville Road, Fairview Heights. The winning group will earn a \$5,000 first prize and a spot as opening act for the Marlboro Country Music concert April 19 at The Arena.

WYNTON MARSALIS Quintet will perform at 8 p.m. Thursday, April 11, at Powell Symphony Hall, 718 North Grand, St. Louis. All seats are reserved. Tickets are \$12, \$10 and \$11. Tickets are available at the Box Office in Granite City, 876-7232.

SHAKESPEARE'S "THE COMEDY of Errors" runs through April 12 on the mainstage of the Repertory Theatre of St. Louis. Performances are at 8 p.m. Tuesday through Friday, 5 and 9 p.m. Saturdays and 7:30 p.m. Sunday.

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Granite City Press-Record/Journal Sunday

days. Tickets range from \$6 to \$17.50. For tickets, interested persons may call 1-314-968-4925.

On exhibit

"CLAY ST. LOUIS" will be featured through April 27 at the St. Louis Contemporary Crafts Gallery, 55 Maryland Plaza, St. Louis. Gallery hours are 11 a.m. to 5 p.m. Tuesdays through Saturdays.

"SURFACE-FUNCTION-SHAPE," a ceramic show, will run through April 21 in the University Center Art Gallery of Southern Illinois University at Edwardsville. For further information, interested persons may call 452-3146.

"SPRING IN THE ENGLISH Garden" will be on exhibit in the Orthwein Floral Hall of Missouri Botanical Garden from 9 a.m. to 5 p.m. today, April 7.

"FLOWERS FROM THE FOUR Corners of the World," a display of exotic flowers native to different areas of the world, will be displayed in the Climatron at Missouri Botanical Garden from 9 a.m. to 5 p.m. today, April 7.

"PLANTS OF THE BIBLE" will be on display in the Mediterranean House at Missouri Botanical Garden, from 10 a.m. to 5 p.m. through May 5. Interpretations will be provided for the visitor.

Other events

CONTACT ST. LOUIS is seeking volunteers for its Helpline. Training classes begin April 16. Deadline for filing an application is Tuesday, April 9. For information and an application, call 1-314-725-9719 Monday through Friday, from 9 a.m. to 5 p.m., or write CONTACT-St. Louis, P.O. Box 929, St. Louis, Mo., 63117.

KINDERGARTEN registration, Granite City school district, for children entering in September 1985, will take place according to the following schedule: Monday, April 8, Frohardt; Webster, Tuesday, April 9, Niecking; Wednesday, April 10, Koenig; Thursday, April 11, Marlowe; Mitchell; Thursday, April 11, Maryville; Wilson; and Friday, April 12, Prather. Parents should plan to bring their child to the school they will attend between the hours of 9 a.m. to noon or 1:30 p.m. to 2:20 p.m. on the date listed.

PHOTO IMAGES '85 will be sponsored by Southern Illinois University at Carbondale for high school photographers throughout the state. Photos must have been taken between Jan. 1, 1984, and April 10, 1985, which is the deadline for entries. Entry forms are available from high school yearbook and newspaper advisors.

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time. If you think you meet these qualifica-
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LUCILLE

Born in 1982, this Chevy Pickup has everything but the kitchen sink and only 12,000 miles.

\$10,995

YOU'LL HAVE A BALL
WITH THIS BABY

KEN

Born in 1983, Super-tough Ken has a 5-10 4 cyl. Blazer with P/S, P/B, A/C, A/T, H/D and a CB to make conveying easy.

\$11,500

A STEADY GOER

PLATO

Born in 1978, this Super-tough Oldsmobile Cutlass comes with A/T, P/S, P/B, A/C, 4 cyl. AM Radio, only 52,000 miles.

\$3,995

COMES WITH
BUILT-IN SMARTS

JULIE

Born in 1982, this Dodge 500 has a 4 cyl. engine, A/T, A/C, 4 cyl., P/S, P/B, and stereo. A very nice car for.

\$7495

SHE'S VERY
WELL BEHAVED

WILLIE

Born in 1982, this Ford Bronco 4x4 has only 13,000 miles, but is heavy in options.

\$11,300

HE'S REALLY
A TUFF ONE

IGOR

Born in 1982, this GM C-10 Pickup is a sturdy, no-nonsense work truck with a V-8, A/T, P/S, P/B, and A/C.

\$5,995

CHEAP, BUT
NOT FREE

CARMEN

Born in 1982, this Chevy El Camino has P/S, P/B, stereo, cruise, tilt and a beautiful, hi-tone copper with only 42,000 miles.

\$7,495

THEY'LL CONQUER
YOU!

FIDO

Born in 1981, this Chevy Nova has 3 speed with O/D, A/T, only 42,000 miles.

\$5,995

THE PICK OF
THE LITTER

BARBIE

Born in 1979, this classic Olds Cutlass convertible offers fun in the sun with P/W, P/T, tilt and cruise.

\$6,995

MAKE OFFER
SHE'S A DOLL

HENRY

Born in 1978, Henry just returned from a round trip to Europe. He has a V-8, A/T, A/C, stereo, running boards, rod holders, and a boat. He had major surgery on his back 10 miles.

\$5,895

THIS KID EATS
VERY LITTLE GAS

STEPHANIE

Born in 1982, this Chevy Chevette 4 door offers one of the most economical transportation and money can buy. A/T, A/C, stereo.

\$6,995

THIS KID EATS
VERY LITTLE GAS

PANCHO

Born in 1979, this fully Customized Corvette V-8, P/S, P/B, A/C, stereo and only 40,000 miles. One sharp kid.

\$6,495

A VILLA ON WHEELS!

REGINALD

Born in 1979, this Cadillac Eldorado has all the right stuff to make you look good. A/T, P/S, P/B, A/C, stereo and power locks.

\$7,995

A WELL BREED G.M. CAR
A REAL BEAUTY



Dolly Streit and Jeffrey Parker

Streit-Parker

Mr. and Mrs. Charles Streit, Rural Route One, DuBois, Neb., are announcing the engagement and forthcoming wedding of their daughter, Dolly Streit, and Jeffrey C. Parker, son of Mr. and Mrs. L. Clay Parker, 3237 Kilarney Drive.

The bride-to-be graduated from Bern High School in Bern, Kan., in 1982 and attended Peru State College

for 2½ years. She is now employed at Baskin & Robbins.

Her fiance graduated from Granite City High School South in 1979 and from Peru State College in 1984. He is the telemarketer at Crescent Electric Supply.

They plan to be married on July 6 at Bern United Methodist Church.



William McFarland and Lorrie Curnes

Curnes-McFarland

Announcement is being made of the betrothal of Miss Lorrie Ann Curnes of Auburn, Neb., and William Todd McFarland of Granite City.

Parents of the bride-elect are Mrs. Raylene Curnes of Omaha, Neb., and Larry Curnes of Springfield, Mo. The prospective groom is the son of Mrs. Gale McFarland, 2300 Grand Ave., and William McFarland, 3244 Willow Ave.

Miss Curnes graduated from Peru State College in Peru, Neb., and is now teaching in the Peru School system.

Her fiance also graduated from Peru State College and is attending Southern Illinois University at Edwardsville, where he is studying for his master's degree. He works at the Veterans Hospital Jefferson Barracks, Mo., as a research laboratory technician.



Karen Hamilos and Brian Oestricker

Hamilos-Oestricker

The engagement and forthcoming wedding of Miss Karen Marie Hamilos and Brian Douglas Oestricker is being announced by the bride-elect's parents, Mr. and Mrs. Chris Hamilos, 2222 Waterman Ave.

Parents of the prospective groom, Mr. and Mrs. Doug Oestricker, reside at 2633 Angela Drive.

Both young people graduated from

Granite City High School North. Miss Hamilos attended Belleville Area College and is a legal secretary for Dailey & Walker law firm.

Her fiance is a 1983 graduate of Belleville Area College and now works at National Food Store in Granite City.

They plan to be married Nov. 2, 1985, at St. Elizabeth Catholic Church.



James Holak and Lisa Porter

Porter-Holak

Mr. and Mrs. David Porter of Staunton, are announcing the engagement of their daughter, Miss Lisa Porter, and James Holak, son of Mr. and Mrs. John Holak of Staunton.

The bride-elect is a 1983 graduate of Livingside High School and a 1984 graduate of Alverella's College of Cosmetology in Edwardsville. She is the granddaughter of Mrs. Ola Yackel of Granite City.

Her fiance graduated from St. Louis High School in 1980 and from Baldwin Technical School in St. Louis in 1980. He is employed at R. P. Lumber in Chatham.

Relatives and friends gathered for the celebration at the home of Mr. and Mrs. Gordon Lane, 2560 Stratford Lane.

They were married March 5, 1980, at First Presbyterian Church in Golconda, Ill.

Burgess has been employed the last 14 years at Granite City Steel in the storeroom department. He is a member of the Granite City Boosters Club and was born in Golconda.

His wife, the former Miss Zola Watson, graduated from St. Louis High School in 1980 and from Baldwin Technical School in St. Louis in 1980. She is an honorary member of Minerva Women's Club and is first

Surprise party honors Mr. and Mrs. Burgess

A surprise party honoring Mr. and Mrs. Maurice Burgess, 172 Sandy Star Drive, was given to celebrate the couple's 25th wedding anniversary.

The event was hosted by their son, Randy Burgess, Peggy Solberger, a sister, Jackie Harris and Terrie Solberger, nieces, and Sandy Lane.

Relatives and friends gathered for the celebration at the home of Mr. and Mrs. Gordon Lane, 2560 Stratford Lane.

They were married March 5, 1960, at First Presbyterian Church in Golconda, Ill.

Burgess has been employed the last 14 years at Granite City Steel in the storeroom department. He is a member of the Granite City Boosters Club and was born in Golconda.

His wife, the former Miss Zola Watson, graduated from St. Louis High School in 1980 and from Baldwin Technical School in St. Louis in 1980. She is an honorary member of Minerva Women's Club and is first

vice president of the Granite City Boosters Club.

Guests were served a buffet dinner and refreshments. Flower arrangements decorated all the tables, and the honorees' picture was displayed with the guests.

Attending the wedding party who attended were Donna Speers Watson, who was maid of honor, and the bride's brother, Harold Watson, a groomsman.

Out-of-town guests included Mrs. Sandra Watson, mother of the honoree, from Sharpe, Ky., Mr. and Mrs. Carroll Banks, Reidsland, Ky., Brad Watson, Harvard, Ill., Mr. and Mrs. Barry Watson and Ashley, of Glen Carbon, Miss. Dawn Watson, Harvard, Mr. and Mrs. Roy Hernandez, Fairview, Ky., and Mr. and Mrs. Don Smith and David of Edwarsville.

Local guests were Jack Solberger, Dennis Solberger, Dale Watson, George Watson, Dennis Lane, Miss Bridget Watson, Sharon Simpson and Cherie, Mr. and Mrs. Larry King and Julie, Mr. and Mrs. Jim Kennedy, Miss Tracy Hull, Mr.

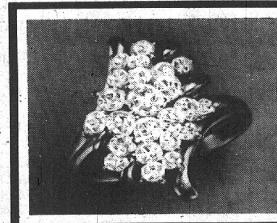


Mr. and Mrs. Maurice Burgess

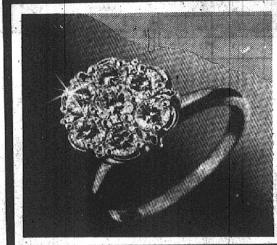
and Mrs. Bob Stegemeler, Mr. and Mrs. Don Rue, Mr. and Mrs. Victor Eicheler, Mr. and Mrs. Gilbert Hart, Mr. and Mrs. Tom Miller, Mr. and Mrs. Jerry McBride, Mrs. John Cole, Mr. and Mrs. Kelly Dutko, Bob Grayson, Mrs. Bertha Morgan and Shane Cole.

**A Beautiful Wedding, fresh-silk.
Shri-K Floral Designs
Phone: 797-6210**

JD Hudson Invites All His Friends To Attend The Largest Diamond Showing Ever In Granite City This . . .



Half Million Dollar DIAMOND SALE

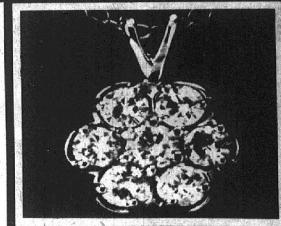


MANUFACTURER'S BUY OUT APRIL 5th Thru 12th 9 A.M. to 8 P.M.

SAT., 9 A.M. to 5:30 P.M.

50% OFF RETAIL PRICE

CASH OR CREDIT CARD ONLY



WE ARE THE FIRST JEWELER TO SHOW THIS FANTASTIC BUY OUT

BUY NOW FOR YOUR ANNIVERSARY OR MOTHER'S DAY, MAY 12th BUT DON'T MISS THIS UNBELIEVABLE SALE

SAVE! FOR HIM

SAVE! FOR HER

SAVE! FOR YOURSELF

ON THESE MAGNIFICENT JEWELS



Entertainment

Magic House in Kirkwood adding 3,000 square feet; will look like typical carriage house

The Magic House, 516 S. Kirkwood Road, St. Louis, a 3,000-square-foot addition is under construction. The addition was designed by Thomas Hilton Cohen, architect, and will be built in the Victorian style of the original house which was constructed in 1901 for the A.G. Edwards family.

The addition will connect to the east side of the house, and from the exterior will resemble a turn-of-the-century carriage house. The interior will contain 1,500 square feet of exhibit space, a birthday party room, special event rooms, additional restrooms and a workshop.

As part of the construction, a time capsule is planned for an interior wall of the addition. To decide what the time capsule should contain, The Magic House is holding a time capsule contest, which is open to students, 18 years and under.

To enter, participants must submit a list of eight items that best represent America in 1985. The lists can be submitted by groups, as well as individuals. Entries must be received by April 30. Entrants should be mailed to: Time Capsule Contest, 516 S. Kirkwood Road, St. Louis, Mo. 63122. In the case of duplicate lists, the earliest entry will be named the winner. The winning list will be placed in all the items in the winning list to be inserted in the time capsule. If an item is perishable or if the cost of an item is prohibitive, the museum reserves the right to submit a reasonable facsimile of the item.

The winner of the time capsule contest will be announced on May 1. He or she will receive a \$100 prize, which will be awarded at a time cap-

sule burial ceremony planned for late spring. At that time, items on the winning list will be placed in the capsule and sealed. A plaque com-

memorating the event will be placed outside the time capsule.

The Magic House is a non-profit organization which has been self-supporting through admission fees since opening to the public in 1979. The hands-on museum has

become a favorite attraction in St. Louis and has gained nationwide attention, modeled for other communities wishing to start a children's museum.

The Magic House will be celebrating its millionth visitor this

April 7, 1985/Page 4B

Granite City Press-Record/Journal Sunday

STAR DOLLAR THEATER
1917 State St., Granite City 451-1717
NOW SHOWING
Goldie Hawn in
"PROTOCOL" PG
SHOWN NIGHTLY AT 7 P.M. & 9 P.M.
COMING SOON: "The Falcon & The Snowman" *
\$1.00 FOR EVERYONE AT ALL TIMES

BINGO
MONDAY 7:00 P.M.
AT
ST. MARY'S CHURCH
10TH & WASHINGTON, MADISON, IL.
GUARANTEED
2-\$500 JACKPOTS
10 ADDITIONAL ATTENDANCE PRIZES - HAMS
1-PROGRESSIVE '\$500 GAME
FOR
ST. MARY'S SCHOOL
LIC. #B551

MRS.
WILLIAMS
Psychic
Reader
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1/2 PRICE!
Tells Past, Present, Future.
Has the one you love
changed toward their feelings
for you? I can tell you
true or false. I can tell
if the one you love is true or
false. During many years of
experience I have helped
many people get back
together again in marriage
and separate the separated.
Overcome spiritual evil influences.
I am a true Psychic
born with the power
and wisdom to see.
Same price as the
power and wisdom in one visit. Guaranteed.
2712 N. ILLINOIS
RT. 159 - BELLEVILLE
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VOICES Inc.

If You Need Qualified Employees • Call (618) 692-6200 Ext. 4753

FAMILY DINING

LAKEVIEW FAMILY RESTAURANT IS NOW OPEN
24 HOURS A DAY - 7 DAYS A WEEK

WILL BE OPEN Easter SUNDAY

Easter Sunday Special

BAKED HAM \$3.45
HOME CHICKEN & DUMPLINGS . \$3.35
FRIED CHICKEN . . . \$3.35

ALL DINNER SPECIALS SERVED WITH 2 VEGETABLES

Try Our Fresh Baked Homemade
Pie and **Cobbler**

- COCONUT
- BUTTERSCOTCH
- CHOCOLATE
- BUTTERMILK
- LEMON
- BLUEBERRY
- BLACKBERRY
- CHERRY
- PEACH • APPLE
- HAWAIIAN

SERVING BREAKFAST 24 HOURS A DAY
PLUS DAILY SPECIALS DURING THE WEEK
CARRYOUT AVAILABLE 931-5101

LAKEVIEW FAMILY RESTAURANT
4112 PONTOON ROAD, PONTOON BEACH
RIGHT-Across FROM LONG LAKE FIRE DEPARTMENT

bac theatres

SUNDAY IS FAMILY DAY!
ENTIRE FAMILY ADMITTED TO THE
COTTONWOOD & NAMEOKI FOR \$3.00
WEDNESDAY-ALL SEATS 1.75
COTTONWOOD & NAMEOKI

cottonwood III

Rt. 159-1-mile N.E. I-270 Edwardsville 656-2388
Eddie Murphy "BEVERLY HILLS COP" (R) 9:00 (sep. adm.)

Harrison Ford "WITNESS" (R) 9:00 (sep. adm.)

cottonwood !!!

Rt. 159-1-mile N.E. I-270 Edwardsville 656-2388
"THE CARE BEARS MOVIE" (G) NIGHTLY 7:00
DAILY MAT. THRU THURS. 2:00
SUN. BARGAIN SHOW 5:00

"THE SECRET OF THE SWORD" (G) NIGHTLY 7:00
DAILY MAT. THRU THURS. 2:00
SUN. BARGAIN SHOW 5:00

"RETURN OF THE JEDI" (PG) NIGHTLY 7:00-9:30
DAILY MAT. THRU THURS. 2:00
SUN. BARGAIN SHOW 4:30

nameoki

nameoki Shop Ctr. Granite City 877-5960
"PORKY'S REVENGE" (R) 7:00-9:00 SUN. MAT. 2:00
"FRIDAY THE 13th - PT. 5" (R) 7:00-9:00 SUN. MAT. 2:00

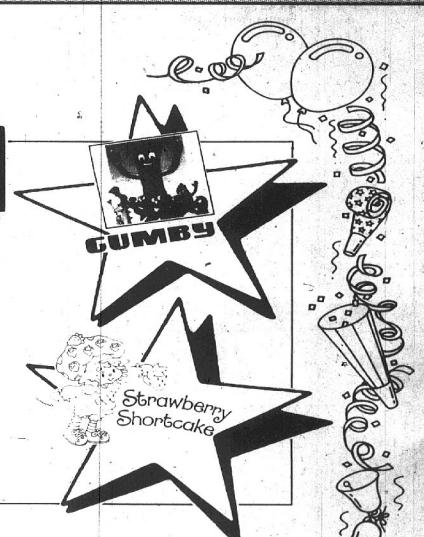
bel-air

TWIN DRIVE Hwy. 270 & Hwy. 111-Mitchell 931-9960
ENDS TONITE • OPEN 6:30-STARTS 7:00
Eddie Murphy "BEVERLY HILLS COP" \$4.48 HRS. (R)
ENDS TONITE • OPEN 6:30-STARTS 7:00
Chuck Norris "MURKIN IN ACTION" 2 & "HOT RESORT" (R)

GRAND OPENING CELEBRATION FINAL DAYS!!

SAT., APRIL 13TH
OPEN 10 A.M. - 10 P.M.
SPECIAL APPEARANCES BY:
KEVIN KITCHENS OF KHTR
12 NOON - 2 P.M.
STRAWBERRY SHORTCAKE,
INSPECTOR GADGET AND
GUMBY
3 P.M. - 5 P.M.

IT'S A
BIG
GALA



LAST CHANCE!

SAT., APRIL 13TH IS YOUR LAST CHANCE TO GET
A FREE B.A.C. VIDEO CLUB MEMBERSHIP WHEN
YOU PRE-BUY FIVE MOVIE RENTALS FOR ONLY
\$9.95! MEMBERSHIP OFFER ENDS SAT., APRIL
13TH!

FREE PEPSI AND
POPCORN ALL
DAY SATURDAY!

B.A.C. VIDEO

MON.-WED.
10 a.m.-9 p.m.
THURSDAY
1 p.m.-9 p.m.

FRI. & SAT.
10 a.m.-10 p.m.
SUNDAY
12 Noon-6 p.m.

2126 PONTOON ROAD • GRANITE CITY
WILSHIRE VILLAGE CTR. • EAST ALTON
SOUTHVIEW PLAZA ANNEX • O'FALLON
34 COUNTRY CLUB PLAZA • BELLEVILLE
S.V. MARKET CENTER • BELLEVILLE
720 LINCOLN HIGHWAY • FAIRVIEW HTS.

Around the Kitchen

They're glorious, a favorite for breakfast, lunch or supper — they're

eggs



Eggs, glorious eggs! Their versatility makes them a year-round favorite, not only for breakfast, but for brunch, lunch, even a light supper.

The egg flavor is key to their chameleon-like character, as they star in dishes both savory and sweet.

Such standard fare as hard-boiled and scrambled eggs only begin to scratch the surface of the culinary, which includes dishes as elegant as a souffle, as hearty as a Spanish omelette.

Of course, eggs are a most important ingredient in many desserts, most especially the sweet souffles and meringues, though such unexpected combinations as dessert omelettes filled with preserves are interesting, too.

The recipes below were chosen to reflect the scope of egg cookery, with special emphasis on the lighter dishes, many using the fresh-from-the-garden ingredients which dominate spring and summer menus.

Spices & their uses

By Antonia Allegra
Copyline News Service

ALLSPICE

Description: Whole or ground. Brown berry with clove-like flavor.
Uses: Baked goods, fruit desserts, yellow vegetables, pickles, relishes, marinades.

ANISE SEED

Description: Whole or ground. Small, greenish-brown seeds; licorice-like taste.
Uses: Baked goods, poultry and yeast.

CARAWAY SEED

Description: Whole. Curved brown seeds; warm, tangy taste.
Uses: Breads, dips and spreads; sauerkraut, pork or beef casseroles.

CARDAMOM SEED

Description: Whole or ground. Buff or green-colored pods containing small, brown seeds; strong, exotic aroma.

CINNAMON

Description: Whole or ground. Tan to reddish-brown sticks of rolled bark, with aromatic, sweet, pungent taste.
Uses: Most important baking spice; also puddings, sweet sauces and frozen desserts. Excellent with chocolate, most fruits.

CLOVES

Description: Whole or ground. Nail-shaped flower bud and stem with strong, sweet aroma.
Uses: (Whole) Pressed into ham and pork, fruit desserts, pickling fruits, stews. (Ground) Baked goods, beverages.

CORIANDER SEED

Description: Whole or ground. Small, round seed; white to yellowish brown; "perfumed" flavor.
Uses: Curries, stews, cookies and cakes.

CUMIN SEED

Description: Whole or ground. Yellowish-brown seeds with strong aroma reminiscent of caraway.

DILL SEED

Description: Whole seed. Light brown, oval seeds with caraway-like taste.
Uses: Pickles, fish, cabbage, potatoes, green beans, salad dressings, stuffings.

FENNEL SEED

Description: Whole. Yellowish-brown seeds with licorice-like aroma.
Uses: Chicken, seafood sauces and pork; breads; sweet vegetables.

GINGER

Description: Whole or ground. Irregularly-shaped pieces of tan-colored root, with spicy, warm flavor.
Uses: Ginger ale, gingerbread, cakes, cookies; beef and chicken dishes; sauces, marinades.

MACE

Description: Ground. Lacy, orange-colored layer from nutmeg fruit. Aroma nutmeg-like, but stronger.
Uses: Fruitecakes, pound cakes, chowders, creamed spinach or chicken.

MUSTARD SEED

Description: Whole, ground, powdered or dry. Tiny seeds, yellowish to reddish-brown. Powder develops sharp, pungent taste when water is added.
Uses: (Powdered) Cheese dishes, deviled eggs, sauces. (Seed) Pickles, salads.

NUTMEG

Description: Whole or ground. Large, brownish seed (nut); sweet, warm aroma and taste.
Uses: Baked goods, puddings, eggnog, custards, any lemon dessert, corn, creamed spinach, chicken, seafood.

PAPRIKA

Description: Rich red powder; slightly sweet taste.
Uses: The "garnish spice" — also for flavor with veal, chicken and in creamed, mild-flavored foods such as deviled eggs, dips, bisques.

BLACK PEPPER

Description: Whole (peppercorns); ground; coarse ground; cracked. Dark, wrinkled berries; pungent taste.
Uses: Most important spice, used in all kinds of meats and vegetables, some cakes, cookies.

WHITE PEPPER

Description: Whole or ground. Light-colored seed of ripe peppercorn; somewhat less pungent.
Uses: Same as black pepper, but particularly in light-colored sauces, casseroles, soups, eggs, cheese dishes.

RED PEPPER

Description: Whole (chili); ground (cayenne); crushed. Elongated red pods of varying sizes with heat levels mild to intensely pungent.
Uses: (Ground or cayenne) In salads, soups, meats, sauces, fish. (Crushed) in pizza, spaghetti and various Mexican dishes. (Whole) in pickles and marinades.

POLYSEED

Description: Whole. Tiny, slate-blue-colored seeds; nut-like taste.
Uses: Topping for baked goods; in cole slaw, noodles, dips and cheese cake.

SAFFRON

Description: Whole or ground. Costliest spice; orange-yellow strands (flower stigmas) pleasantly bitter taste.
Uses: So potent that a few strands bring rich, golden color and flavor to rice, chicken, seafood.

SESAME SEED

Description: Whole. Creamy white seed with mild, nutty taste.
Uses: Topping for baked goods; sauces, vegetable butter, fried chicken coatings.



Many egg dishes are a breeze in a food processor, started by the following recipes for Zucchini Flan and Cheese Souffle, both reproduced from *Arabella Boxer's Culinary Classroom* (Cuisinart Cooking Club/Harper Colophon Books).

ZUCCHINI FLAN

7 small zucchini (1 1/2 pounds total, 755g), trimmed, unpeeled and cut into lengths to fit the feed tube
1 teaspoon salt
2 tablespoons vegetable oil
2 cups (12 oz) imported Parmesan cheese, at room temperature
1/2 cup (12 cl) water
4 large eggs
3 medium (15g) Feta cheese, quartered
1/4 teaspoon dried oregano
1/4 teaspoon salt
Freshly ground pepper

Medium Slicing Disc: Put the zucchini in the food processor vertically and slice it. Place in a medium-sized bowl and add the cheese, water, eggs, Feta cheese, oregano and pepper. Mix well and pour into a buttered 8- by 1 1/2-inch (3.75 cm) round baking dish.

Shredding Disc: Shred the Parmesan cheese. Add the water, salt, oil and cheese to the shredder disc in a medium-sized bowl. Add the eggs, Feta cheese, oregano and pepper. Mix well and pour into a buttered 8- by 1 1/2-inch (3.75 cm) round baking dish.

Grating Disc: Grate the Parmesan cheese. Add the water, salt, oil and cheese to the grating disc in a medium-sized bowl. Add the eggs, Feta cheese, oregano and pepper. Mix well and pour into a buttered 8- by 1 1/2-inch (3.75 cm) round baking dish.

Meat Grinder Disc: Mince the zucchini by turning the machine on and off; reserve it. Process the eggs for 45 seconds or until they thicken and become lemon-colored. Add the cheese, water, oil, pepper and oregano to taste, and process mixture by one-third over moderate heat.

Cutter Disc: Cut the tomatoes in half horizontally and drop them into a medium-sized bowl. Drain them for several minutes. Puree the watercress in a blender or food processor.

and off 7 or 8 times. Pour the mixture over the zucchini and bake the dish for 30 minutes, or until it is lightly browned. Makes 6 to 8 servings.

OEufs CRESSONNIERE

(Poached Eggs with Watercress)

Serves 4

4 eggs, separated
Salt
Vinegar
2 medium tomatoes
1 cup watercress, washed and stems removed
1 cup cream
2 tbsp. freshly ground pepper

Medium Slicing Disc: Put the zucchini in the food processor vertically and slice it. Place in a medium-sized bowl and add the cheese, water, eggs, Feta cheese, oregano and pepper. Mix well and pour into a buttered 8- by 1 1/2-inch (3.75 cm) round baking dish.

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Short and simple kitchen recipes for your files

Soft cheese in microwave

To soften cheese spread, place an 8-ounce room temperature jar of cheese in the microwave oven. Heat until soft, about 4 to 5 minutes. Use a 5-ounce jar, heat, uncovered, at low power for 3 minutes.

Sausage appetizers make fine islands

Cut each of 8 bread slices into four triangles. Cover 8 bread slices with meat, cheese, with $\frac{1}{4}$ cup ground corn flakes and $\frac{1}{4}$ cup crushed pineapple. Spread mixture on toasted triangles and top with a ripe olive half. Makes 32 triangles.

Herbed pistachios colorful for spring.

Melt 2 tablespoons butter or margarine in skillet. Add 1/2 teaspoon thyme, $\frac{1}{2}$ tsp. crushed oregano, 1 tablespoon minced parsley and 1 cup shelled pistachios. Fry over medium heat about 8 minutes or until pistachios are coated and crisp. Cool on paper towels. Makes 1 cup.

Serve frozen fruit for quick dessert

Keep frozen fruits on hand for fast salad and dessert combinations. With the help of a microwave oven, a solid block of frozen fruit can be defrosted in seconds. For a 4-pound package, defrost for 3 to 4 minutes and let fruit stand a minute or two to defrost completely.

Thaw vegetables before cooking

Frozen vegetable recipes frozen vegetables do not have to be thawed before cooking. Just use them straight from the package.

If a recipe calls for thawed frozen vegetables, remove from package and place in a shallow rimmed dish. Cover and store in refrigerator about 24 hours until thawed.

To thaw in a microwave oven, place unwrapped frozen vegetables in a microwave-safe dish. Add 1 tablespoon water and thaw according to manufacturer's directions or cover and microwave in a plastic bag.

To steam in a pan, place 1 package (8 to 10 oz.) frozen vegetables or about 2½ cups frozen vegetables in pan. Cover and steam until vegetables are crisp-tender, about 4 to 6 minutes. With a fork separate solid-pack vegetables after about 2 minutes.

Microwave salmon under plastic wrap

Place 1 (about 6 oz.) salmon steak in microwave-proof dish. Cover dish with plastic wrap. Microwave at medium 1½ to 2 minutes; rotate dish one-quarter turn halfway through cooking.

Drain excess juice. Cover tightly with plastic wrap; let stand 5 minutes.

Salmon should flake easily when tested with a fork at thickest part. Makes 1 serving.

Recipes ask baking or casserole dish

A "casserole" is round or oval-shaped and often has a fitted cover. A "baking dish" is usually square or rectangular and is shallow. A "roast dish" is long and deep. Use waxed paper or vented plastic wrap when the recipe calls for a cover in a microwave oven.

Peel eggs after roiling them out

Peel hard-cooked eggs right after cooling for immediate use or refrigerate them until the shells are dry for later use. If planning to use the eggs right away, they are easier to peel right after they are cooked.

Hard-cooked eggs for later use or for snacks can be left in their shells, nature's own protective packaging. They'll keep the eggs from drying out by preventing contact with bacteria. Hard-cooked eggs in their shells keep well about a week in the refrigerator.

For egg peeling, first crackle the shell all over by tapping it gently on a table or counter top. Then, to loosen the crackled shell, roll it back and forth between the hands. Since the egg's air cell is usually in the large end of the egg, start to peel there.

If the shell comes off in large pieces of cracked pieces attached to the outer shell membrane, the egg may need more crackling and/or rolling. It may help, too, to hold the egg under cold running water or roll it in a bowl of water. Just as the air cell helps to separate the egg from its shell, so does water.

Slicer can chop hard-cooked eggs

Cut hard-cooked eggs with a sharp knife or use an egg slicer or wedger.

A slicer can also chop hard-cooked eggs, too. First, place the eggs horizontally in the slicer and slice. Then turn the egg so it is sitting vertically in the slicer and slice again.

Enjoy hard-cooked eggs in salads, sandwiches, casseroles and crepes, in creamed dishes and dips, on vegetables or crackers or in soups.

Hard-cook eggs that are not fresh

Use eggs that are about a week or two old for hard-cooking. Eggs are difficult to peel if they are too fresh.

In eggs there are two membranes which lie between the shell and the egg white. In very fresh eggs, these membranes tend to cling tenaciously to both the shell and the egg white, making it difficult to cleanly separate the two. As an egg ages, it loses carbon dioxide and water, not nutrients, and takes in air. The air taken in forms an air cell in the egg. This air cell helps to separate the shell from the white.

Store eggs in cartons in the refrigerator about a week or so before hard-cooking for easier peeling.

Pierced egg may allow air escape

Although it is sometimes claimed that piercing the shells of eggs before hard cooking reduces the likelihood of cracking, the American Egg Board has found that piercing

eggs produces better cracks.

However, piercing may allow some air to escape and some water to seep into the egg during cooking. Since this helps to separate the egg from its shell, it may make peeling easier.

If piercing is preferable, gently use a clean, if possible sterilized pin, thumbtack or egg piercer to prick a small hole in the egg. A very small hole is sufficient.

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Single layer makes eggs cook evenly

When ready to boil eggs, choose a wide pan, two smaller pans or cook eggs in batches. Softer-centered eggs are found with fully hard-cooked eggs often due to poor heat circulation.

For best circulation of the hot water around the eggs, cook them in a single layer. When too many eggs

are layered one on top of the other in a pan, they are less likely to turn out evenly cooked.

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SENSIBLE SWEETS

Chocolate Coconut Cheesecake Tarts: Delicious But Low-Cal

Attention dieters and diabetics! Just because you're following a low-calorie diet doesn't mean you have to give up a tasty chocolate treat without too many fattening calories and without added sugar—luscious Chocolate-Coconut Cheesecake Tarts.

This is a "sensible" recipe from Elizabeth Karmel's "Sensible," so each 1 1/2 inch tart has 23 few calories than a slice of traditional cheesecake. And this recipe is easy to make. Short cut cooks can even substitute prepared graham cracker tart shells for the homemade crust. (Note: A prepared crust has 159 calories.)

Even if your family isn't concerned about calories or too much sugar, they'll love the taste of these rich tarts.

Line with muffin/cupcake paper liners. Bake at 350°F for 15 minutes. Cool. Filling: Sprinkle gelatin over 1/4 cup milk to soften. In saucepan, blend together coconut, 1/2 cup sugar and eggs. Cook over medium heat stirring constantly until thickened, about 5 minutes. Stir in gelatin mixture until dissolved. Remove from heat. Add Equal® sweetener, pecan crunch, cheese until smooth. Add low-calorie cream cheese; blend thoroughly. Combine cheese mixture, egg mixture, liquid chocolate and coconut extract until smooth. Pour 4 to 6 cups; spread evenly. Chill 4 to 6 hours or overnight.

CHOCOLATE-COCONUT CHEESECAKE TARTS

Crust or 12 already prepared tart crusts
2 cups graham cracker crumbs
1/2 cup diet margarine, melted
Non-stick vegetable spray

Filling
1 envelope unflavored gelatin
1/4 cup skin milk
2 tablespoons cornstarch
1/2 cup skin milk
2 eggs
*20 packets Equal® low-calorie sweetener
3/4 cup cottage cheese
1 package (8 ounces) low-calorie cream cheese
3 packets (1 ounce each)
unsweetened liquid chocolate
1 1/2 teaspoons coconut extract

Crust: Blend graham cracker crumbs and melted diet margarine. Press crumbs evenly over bottom and sides of 12 muffin tins. Spray with 1 1/2 inch muffin pans sprayed with non-stick vegetable spray. (If using muffin pans



Nourishing, elegant souffles

By Diane Savage
Copley News Service

Thought you couldn't make a souffle? Think again. While souffles look imposing, they're really not all that difficult to prepare. But there are a few pointers you'll want to remember to get perfect results.

Turn the oven to the heat called for in your recipe before doing anything. A souffle should be put in the oven as soon as all its ingredients are combined and it is placed in the baking dish — so a preheated oven is essential.

The size of the baking dish is important, too, because a souffle will expand two to three times in volume while it is in the oven. Be sure to use the size your recipe recommends.

What makes a souffle rise? Air. All souffles consist of a thick base sauce (flour, butter, egg yolks, etc.), into which stiffly beaten egg whites are folded. When the egg whites are whipped, tiny air pockets form. The oven's heat causes the air pockets to expand and the small balloons making your souffle rise high and light.

Take care not to shake or move the souffle while it is baking. And remember that souffles have a tendency to sink in the middle soon after they reach the table. To prevent your towering creation from falling before it has made its grand impression, (even souffle baker's nightmares have everyone seated at a table a few minutes before it emerges from the oven).

Today's vegetarian souffles are nourishing as well as impressive. Serve as a main course with a

tossed green salad and perhaps a light white wine.

COTTAGE CHEESE SOUFFLE

6 tbsps. butter or margarine
1/4 cup whole wheat pastry flour
1 cup milk
1/2 cup sour cream
1/2 tsp. paprika
4 eggs, separated
2 cups large-curd cottage cheese
3 tbsps. lemon juice

Preheat oven to 350°F. Melt butter in 1-quart saucepan. Add flour, stirring constantly, then gradually add milk, stirring to form smooth white sauce. Simmer sauce over very low heat 8 to 10 minutes, stirring often.

Meanwhile, beat egg yolks until light and frothy. Stir salt and paprika into white sauce and pour over egg yolks. Then add cottage cheese and lemon juice.

Beat egg whites until stiff, and fold into cottage cheese mixture. Pour into heat-resistant glass 1 1/4-quart souffle or baking dish, and bake in preheated oven for 1 hour. Serve immediately.

Serves 6.

FRESH MUSHROOM SOUFFLE

4 tbsps. butter or margarine
1/2 lb. fresh mushrooms
2 tbsps. grated onion
1 tsp. grated lemon rind
3 tbsps. whole wheat pastry flour



flour to form smooth paste. Stir in cream, little at a time, until sauce is thick and smooth. Remove from heat and beat in egg yolks, one at a time, blending well. Add salt, pepper and sauteed mushrooms, mixing thoroughly.

Beat egg whites until stiff and fold in gently. Turn mixture into lightly buttered 2-quart souffle or baking dish. Bake in preheated oven about 30 to 35 minutes, or until set. Serve immediately.

Serves 3 to 4.

Preheat oven to 350°F. Wash mushrooms and pat dry, then slice thinly. In large frying pan, saute in 1 tablespoon butter for 4 minutes, stirring constantly. Add onion and lemon rind, stirring gently to mix. Remove from frying pan and set aside.

Melt remaining butter in saucepan over low heat, then stir in

onion and lemon rind.

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WURLITZER SPRITE
Keyboard Organ, serial
number 5000, 931-1568 after
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BIRD GARDEN seeds,
more seeds less. New for
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and disease resistant. Call
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MISSOURI ARMS Collec-
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South St. Louis, 10th & 270.
Tennis Ferry
(Hwy. 21) to Wells Rd.,
in front of Hwy. 21, Sat.
8 a.m.-4 p.m.
Sunday. Free shuttle bus
service. Gun, swords, military
items, Buoy, sell, trade.
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tiques, coins, stamps, books.
For information D.
Radcliffe, 314-8245.
314-821-4845. 4/11

BELL'S GUN SHOW: May 4 and 5.
Bell's Clair Fairgrounds,
Bellville, IL. \$10 admission,
mission \$1. Buy, sell or
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dryers not working. Call
323-9487. 4/11

WANTED: Rollies 25 to 100
ft. of aluminum frame to
make from 24 to 36 in.
either an extension 21'
32" or 87-3809, ask for
Don. 4/7

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for the bridal party. Taken
in consignment. Call 345-
4211. Price right, in good
condition. 3/17

NEW OR used plywood,
any size or any amount.
727-8327 or 873-3809, ask
for Don. 4/7

WANTED: T.O. b/u:
House, need furniture
working or not. Call 877-
4534. 4/11

USED: hot water heaters,
air conditioners, etc.
271-8237 or 877-3809. 4/7

WANTED: Electric sewer
sewer line. Call 873-
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HARPER VACUUM Ser-
vice, we buy used vacuum
cleaners. Ed Harper, owner,
Road. Ed Harper, owner,
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WANTED: Wood or metal
shutter blinds, any size
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3809, ask for Don. 4/7

WANTED: Dog kennel.
Call 876-3561. 4/7

WANTED: Two new
radios, low band frequency.
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ANTIQUES: WANTED:
furniture, glassware, pot-
tery, postcards, china,
antique old. Call 870-
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WANTED: New and used
hand tools, instruments
outside. Also aluminum
storm doors. Call 871-
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of furniture. Call 872-7254.
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WANTED: Glass, new or
old. 18" x 20" up to
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panes. Call 871-3809, ask
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Call 876-3561. 4/7

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outside. Also aluminum
storm doors. Call 871-
3809, ask for Don. 4/7

WANTED: Large dog
kennel. Call 871-3809, ask
for Don. 4/7

WANTED: Commercial
model single stem
Hammer. Model made
from 1950's. Call 876-
8721. 4/11

Help Wanted 50
COOKS: Additional staff
opportunities are now
available at the Black
Swan. Personal experience;
at least one year in
pantry, should apply in
person. Call 877-3809, ask
for 1000. Eddie P. Price,
P.O. Box 120, Collinsville,
IL 62234, at the Granite
Hilton Inn. 4/7

JOB COUNSELORS: excellent
earnings, direct
sales. Call for interview. 5-
12

ADMINISTRATIVE
ASSISTANT: our Granite
City yard facility has an
immediate opening for an
administrative assistant to
the district manager. The
district manager position re-
quires an individual capable
of supervising a team of clerical
and administrative personnel
in co-ordinating the
trading activities for this
operation. The candidate
will possess a
minimum of 2-3 years
hands-on experience in
account payable / receivable
positions in community
industry. We offer an excellent start-
ing salary and fringe
benefits package, direct
profit sharing. Qualified
candidates should send a detailed
resume to: Employee
Relations, P.O. Box 6548,
Cleveland, OH 44101. An
equal opportunity employer.
Employer MFH. 4/11

LEGAL SECRETARY: Ex-
perienced, full time, \$14,000
top skills. \$14,00-\$11,000
fee paid. Granite City
Private Employment Agency,
2023 Edison, Call 877-
4640. 4/11

UPHOLSTERY AND
upholstery work done,
free estimates, pick up and
delivery. Call 877-4640.
4/11

WORD PROCESSING: ex-
perience in legal field on
Wang, \$12,000, fee paid.
Granite City Private
Employment Agency, 2023
Edison, Call 877-4640.

ROUTE SALESMAN:
Salary plus commission.
Call 876-4640. 4/11

SECRETARY: Shorthand
and typing, \$900, fee paid.
Granite City Private
Employment Agency, 2023
Edison, Call 877-4640. 4/11

EDUCATIONAL SALE-
PERSON: Immediate opening
in Madison. Call 877-
4640. 4/11

HAIR STYLIST: Intermediate
opening, Call Hair
Tracts, Cottonwood Mall,
Edwardsville, IL 62025.
2/131

Help Wanted 50 Help Wanted 50

JOB SERVICE
Immediate Openings

New Family Restaurant
BONANZA
Steak, Chicken, Sandwiches, Salads
FOR BROILER COOKS
PREP COOKS
CASHIERS

With 6 months to 1 year experience. Full and part
time, day or night. Apply in person only. No phone
inquiries.

JOB SERVICE
#7 AMERICAN VILLAGE
SHOPPING CENTER
GRANITE CITY, IL 62240

FULL TIME
OFFICE WORK

Exciting, challenging, re-
warding opportunities exist
for permanent office needs ex-
periencing computer, bookkeeping, A/R/A/P,
payroll, bank recs, telephone & customer re-
lations, other varied
duties. Send resume
to: P R E S S
RECORD/JOURNAL
BOX 90

PASA HEALTH Care is
now accepting applications
for alcoholism / drug
abuse treatment and
for counselor aide
positions in anticipation of
full implementation of
the detailed vacancy an-
nouncements call Mrs.
Helen Johnson, Director of
the office. 254-7400 during
regular office hours. Please
call for an interview and
opportunity employer.

APARTMENT
RECEPTIONIST AND
clerical position with loc-
com. firm. Arm. Rep. and
travel required. App.
for interview and more.
Experience preferred. Ap-
ply to Box 72/c Press
Record/Journal. 4/11

**Real Estate
Career Opportunity**
With over 20 years experience
we have the largest and
most complete listing of
homes for sale in the area.
We are looking for
a professional real estate
agent to represent us.
Call 877-4640. 4/11

**EXPERIENCED COOKS
& WAITRESSES NEEDED**

Apply In Person
GATEWAY
MIDSTATE TRUCK PLAZA
155 & 70 and III. 203
East St. Louis

NEWSBOYS OR GIRLS
Neighborhood Routes
Apply

Granite City News
1830 (near) State St. or
876-8066

Mon., Thurs. or Sat.

OPERATORS wanted: Semi
retired individuals wanted
includes make and model
of vehicle. Send resume to
P.O. Box 1000. 4/18

GIRL FRIDAY: General of-
fice help, typist. Call
Chuck 931-5000. 4/11

UNIQUE OPPORTUNITY:
Business Men's Assurance
Assurance, Inc. is a new
force in the Southern Illinois
area and is now looking for
individuals. We will provide
you with some basic training
and plenty of help along
the way. We offer you
some unique opportunities
for management and a
complete line of products
some of them unique to
the Illinois marketplace. In
addition, we offer you
a chance to earn a living
for at least five years and
show ambition and
experience. Call 877-4640.

**CONSOLIDATED Protective
Coatings** is a new
company that offers
a wide variety of
products to the
industrial and commercial
markets. We offer
extensive training
and support to our
customers. Call 877-4640.

UPHOLSTERY AND repair
work done, free estimates,
reasonable rates. Call 877-
4640. 4/11

SATELLITE ANTENNA
needed. No experience
required. Direct Wholesale \$499.
Call 877-4640. 4/11

RECRUIT CITIZEN discon-
tinue labor. Air con-
ditioning refrigerator ser-
vices. Major appliance
repaired. Call 877-4640.

BABYSITTER NEEDED
after school and all during
summer. Freshard School
Call after 7 p.m. 4/11

PROGRAMMER Financial
experience on 4341,
2600, 2601, 2602, 2603
Private Employment
Agency, 2023 Edison, Call
877-4640. 4/11

**EXPERIENCED NEWS
and sports reporters wanted.**
Send writing samples and
experience. Call 877-4640.

MEDICAL ASSISTANTS wanted
for doctors offices
and clinics. Send resume to
P.O. Box 1000. 4/18

EXPERIMENTER wanted
for a company that
conducts experiments
in the field. Call 877-4640.

REASONABLE BOY
needed. Free estimates,
reasonable rates. Call 877-
4640. 4/11

FORMER INSURANCE com-
pany, the nations third
largest auto and home
insurance company in
existing in the GC area.
College degree preferred
but not necessary. Good
details with no obligation,
just send your name and
address. We're only one
to hire. Call 877-4640.

SECRETARY Steno with
some experience \$900-\$1,000,
plus benefits. Call 877-4640.
4/11

NURSING ASSISTANT needed,
apply in person Professional
Care, 200 E. Taylor, Troy, IL
62264, 4/11

HAULING SHINGLES
trash, dirt, rock, also
furniture moving, painting
interior and exterior,
shrub and small trees
removal, trimmers or
removal, baseboards
unfilled, unexposed, base
boards, trim and door
frames, odd jobs, etc.
Call Estelle 877-1702.

UPHOLSTERY & REPAIR
work done. Free estima-
tions, pick up and
delivery. Call 877-4640.

STEVE'S CHAIN length
adjustments, the
Towpath, 3 North, Range
Township, 4th Street, Long
Beach, IL 60448. 4/11

**EXPERIENCED NEWS
and sports reporters wanted.**
Send writing samples and
experience. Call 877-4640.

PROFESSIONAL A.R.
RESUME: Personalized,
impressive. Your key to
success. Call 877-4640. 4/11

CRUISE SHIP jobs: Big
ships, small ships, cruises
all around the world. Call
877-4640. 4/11

HATE TOXIC waste? toxic
waste looking for
politically conscious, folks
to join their fight against
pollution. The campaign
against toxic waste is
now accepting applica-
tions in community
education and fund raise-
ing. Call 877-4640. 4/11

ROUTE SALESMAN: Salary
plus commission. Call
877-4640. 4/11

WORD PROCESSING: ex-
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4/11

SECRETARY: Shorthand
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PERSON:** Immediate opening
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HAIR STYLIST: Intermediate
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Tracts, Cottonwood Mall,
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2/131

Granite City Press-Record/Journal Sunday

Help Wanted 50 Help Wanted 50

**#7 AMERICAN VILLAGE
SHOPPING CENTER**
GRANITE CITY, IL 62240

Immediate Openings

New Family Restaurant
BONANZA

Steak, Chicken, Sandwiches, Salads

FOR BROILER COOKS
PREP COOKS
CASHIERS

With 6 months to 1 year experience. Full and part
time, day or night. Apply in person only. No phone
inquiries.

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inquiries.

J

Classifieds

Legal Notices 67

PUBLICATION NOTICE
Public Notice is hereby given that on March 16, 1985, a certificate was filed in the Office of the County Clerk of Madison County, Illinois, setting forth the names and post-office addresses of all of the persons over whom power of attorney has been granted and transacting the business known as AMERICAN CAR HOUSES HOTELS, located at 133 White Oak Wood River, IL. Dated the 18th day of March, 1985.

Evelyn M. Bowles
Court Clerk
No. 68 3/24, 31, 4/7

REQUEST FOR BIDS
Mr. Nicholas J. Wiesen,
F. S. A., Southwestern Illinois Area Agency on Aging
(SOA), 100 N. Main Street, Suite 200, Alton, IL 62201, Request for Bids for Umbrella Liability Insurance in the amount of \$1,000,000, to the insurer's recommended maximum.
Interested persons are requested to send sealed bids to SOUTHWESTERN ILLINOIS AREA AGENCY ON AGING, Ms. Lucille Ward, Executive Director, 100 N. Main Street, Salem Place, Suite 228, Fairview Heights, IL 62208. Bids are due April 10, 1985 at 4:00 p.m.
No. 91 3/24, 31, 4/7

ASSUMED NAME - PUBLICATION NOTICE

Public Notice is hereby given that on March 20, 1985, a certificate was filed in the Office of the County Clerk of Madison County, Illinois, setting forth the names and post-office addresses of all of the persons owning, conducting and transacting the business known as AND AWAY, located at R. 2, Box 47, Highland, IL. Dated the 18th day of March, 1985.

Evelyn M. Bowles
Court Clerk
No. 90 3/24, 31, 4/7

ASSUMED NAME - PUBLICATION NOTICE

Public Notice is hereby given that on March 20, 1985, a certificate was filed in the Office of the County Clerk of Madison County, Illinois, setting forth the names and post-office addresses of all of the persons owning, conducting and transacting the business known as AND DON'S SEASONAL UNI-QUEEN, located at 4273 East Main Drive, Pontoon Beach, IL. Dated this 18th day of March, 1985.

Evelyn M. Bowles
County Clerk
No. 67 3/24, 31, 4/7

MADISON COUNTY ZONING ORDINANCE BOARD OF APPEALS NOTICE OF PUBLIC HEARING

Notice is hereby given that the above named Board of Appeals, established pursuant to the terms of the Madison County Zoning Ordinance will hold public hearings in the 2nd floor of May, 1985, at the time and place as noted below for the purpose of hearing testimony for and/or against the following proposed change in the above named Ordinance.

At 10:30 A.M. on the petition of Chester A. Marshall and Edward M. Marshall, owners of MARSHALL MAPCO Corporation by Frank L. Flanagan, Attorney, to question a Special Use Permit in order to develop industrial buildings in Nameoki Township. This can be reached by taking Rte. 150, 1/2 mile west 2 miles back from 111; Mapco Salvage, look for sign.

The west 164 feet of the East 174 feet of the Northeast Quarter of the Southeast Quarter of Section 11, Township 3 North, Range 9 West of the Third Principal Meridian, in Madison County, Illinois.

MADISON COUNTY BOARD OF APPEALS PER ROY H. FRUIT, CHAIRMAN

No. 11 4/7

MADISON COUNTY ZONING DIVISION BOARD OF APPEALS NOTICE OF PUBLIC HEARING

Notice is hereby given that the above named Board of Appeals, established pursuant to the terms of the Madison County Zoning Ordinance will hold a public hearing on the 18th day of May, 1985, at the time and place as noted below for the purpose of hearing testimony for and/or against the following proposed change in the above named Ordinance.

At 10:30 A.M. on the petition of Chester A. Marshall and Edward M. Marshall, owner of Record and Music Center, Inc. by Frank L. Flanagan, Attorney to purchase re-guarantee a property located at 100 B-3 Highway Business District to the Madison County (MAPCO) existing opera-tor presently zoned B-3 (Highway Business District) in Nameoki Township. This can be reached by taking Rte. 150, 1/2 mile west 2 miles back from 111; Mapco Salvage, look for sign, go 5 miles more or less.

The west 164 feet of the East 174 feet of the Northeast Quarter of the Southeast Quarter of Section 11, Township 3 North, Range 9 West of the Third Principal Meridian, in Madison County, Illinois.

MADISON COUNTY BOARD OF APPEALS PER ROY H. FRUIT, CHAIRMAN

No. 12 4/7

Legal Notices 67

PUBLICATION NOTICE
In The Circuit Court
Of The Third Judicial Circuit
Madison County -
In the Matter of the
Estate of STANLEY C.
LIPINSKI, Plaintiff,
v.
GARRY RALPH DOOLEY,
Defendant).

No. 85-CH-96
Notice of hearing is given you, Garry Ralph Dooley, Rhonda S. Dooley and others, that a cause of action suit entitled as above has been commenced and is now pending before the court wherein plaintiff seeks to foreclose a certain mortgage or other claim or interest in the property of Stanley C. Lipinski, set forth in the record, to wit: 167 in Glenview Addition, a subdivision of the N.W. 1/4 of the 32nd and 33rd plats of the 3rd P.M. according to the record thereof recorded in Book 26 Page 26 in Madison County, Illinois.

you are further advised that unless you on or before the 13th day of May, 1985, file a written answer and defend in said cause, default judgment may be entered against you on the demands of plaintiff therefor. s/v Willard V. Portel Clark of the Circuit Court
Medigan County, Illinois
FRANK T. PLATTNER
Attorney for Plaintiff
100 N. Main Street
Bellefontaine, Ohio 43313
Telephone: 614-387-9600
No. 5 4/7, 14, 21

ASSUMED NAME - PUBLICATION NOTICE

Public Notice is hereby given that on March 20, 1985, a certificate was filed in the Office of the County Clerk of Madison County, Illinois, setting forth the names and post-office addresses of all of the persons owning, conducting and transacting the business known as EAST HIGHWAY 156 & STATE AID RT. 35, Collinville, IL. Dated the 18th day of May, 1985.
Evelyn M. Bowles
Court Clerk
No. 2 4/7, 14, 21

ASSUMED NAME - PUBLICATION NOTICE

Public Notice is hereby given that on April 1, 1985, a certificate was filed in the Office of the County Clerk of Madison County, Illinois, setting forth the names and post-office addresses of all of the persons owning, conducting and transacting the business known as EAST HIGHWAY 156 & STATE AID RT. 35, Collinville, IL. Dated the 18th day of May, 1985.
Evelyn M. Bowles
Court Clerk
No. 2 4/7, 14, 21

ASSUMED NAME - PUBLICATION NOTICE

Public Notice is hereby given that on April 1, 1985, a certificate was filed in the Office of the County Clerk of Madison County, Illinois, setting forth the names and post-office addresses of all of the persons owning, conducting and transacting the business known as EAST HIGHWAY 156 & STATE AID RT. 35, Collinville, IL. Dated the 18th day of May, 1985.
Evelyn M. Bowles
Court Clerk
No. 2 4/7, 14, 21

ASSUMED NAME - PUBLICATION NOTICE

Public Notice is hereby given that on March 20, 1985, a certificate was filed in the Office of the County Clerk of Madison County, Illinois, setting forth the names and post-office addresses of all of the persons owning, conducting and transacting the business known as IN-DOOR CONSTRUCTION, located at 100 N. Main Street, Troy, IL. Dated: March 20, 1985.
Evelyn M. Bowles
Court Clerk
No. 69 4/7, 14, 21

ASSUMED NAME - PUBLICATION NOTICE

Public Notice is hereby given that on March 20, 1985, a certificate was filed in the Office of the County Clerk of Madison County, Illinois, setting forth the names and post-office addresses of all of the persons owning, conducting and transacting the business known as IN-DOOR CONSTRUCTION, located at 100 N. Main Street, Troy, IL. Dated: March 20, 1985.
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Evelyn M. Bowles
Court Clerk
No. 69 4/7, 14, 21

CLIA NOTICE

State of Illinois
In The Circuit Court
of the Third Judicial Circuit
Madison County,
Illinois

IN THE MATTER OF THE ESTATE OF Grace Dunn, deceased.

Notice is given of the death of the above.
John E. Konzen, Attorney at Law, 100 N. Main Street, Delmarville, Granite City, IL 62040, Executor Administrator; Evelyn M. Bowles Court Clerk, No. 69 4/7, 14, 21

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Notice is given of the death of the above.
John E. Konzen, Attorney at Law, 100 N. Main Street, Delmarville, Granite City, IL 62040, Executor Administrator; Evelyn M. Bowles Court Clerk, No. 69 4/7, 14, 21

CLIA NOTICE

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In The Circuit Court
of the Third Judicial Circuit
Madison County,
Illinois

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Classifieds

Vacation Property, 215 LOT RECREATION or investment property on Lake Carlyle on private North Harbor, mobile or stick built. Call owner, 618-344-3385. 4/24

70' WATERFRONT LOT with 60' deep water, excellent condition, central heat and air conditioned, patio, screened porch, two rooms, 1000 sq. ft., Holiday Acres, 50 miles north of Columbia, MO. Call 314-921-6680 after 6 p.m. 4/16

Lots & Acreage, 218

LOTS
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\$21,500. Recommended use Water Park
Madison 100x121ft. Washington Avenue
and 17th Street.

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452-3119 or 677-2004

1, 2, 5 ACRES lots, west and southwest of Edina, starting at \$1,000. Owner, 10% down, 9% interest. Call 654-3293. 5/30

5 ACRE PARCELS. Owners consider contracts for deed, small down payment, low interest payments, 10% interest. Call Holzinger Real Estate, 654-9888, ask for 3/17H

40 ACRES, \$1,250 per acre. Ask for Will Holzinger Real Estate, 654-9888. 4/18

TWO BEAUTIFUL Carlyle Lake front lots for sale. Call 931-5725 after 6 p.m. 4/18

TWO 5-ACRE residential lots, Carlyle Lake, 100x120 ft. lot, area. Asking \$20,000 each or discount for both. 314-921-6680 after 6 p.m. 4/18

25 ACRES: Gently rolling located in Glen Carbon, close to I-270. Owner will sell or lease. Reeds World Star, 876-0024. Open Sunday 1-5 p.m. 4/7

Residence For Sale, 219

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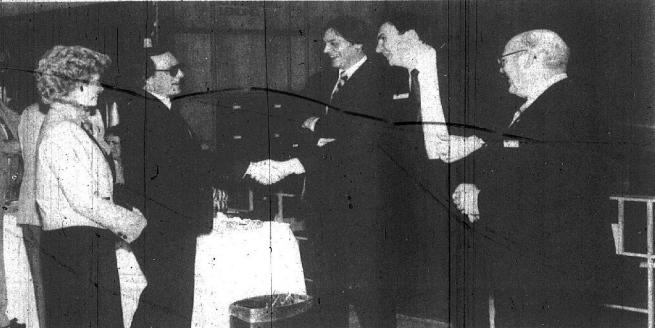
Residence For Sale, 219

Business News



B.A.C. VIDEO OPEN. Jim Townsley, manager of the newest video shop in Granite City, is seen by a display of some of the 2,000 video tapes and a variety of video recorders and related equipment available. Located at 2126 Pontoon Road in the Maryland Plaza Shopping Center, the store is open Mondays through Wednesdays from 10 a.m. to 9 p.m.; Thursdays from 1 to 9 p.m.; Fridays and Saturdays from 10 a.m. to 10 p.m., and Sundays from noon to 5 p.m. Townsley says there are more than 8,000 titles available in the entire B.A.C. system.

(Staff photo by T.L. Witt)



AFTER HOURS: Larry and Doris Miskell from Metro Connection Telephone Systems are greeted at the entrance by Jim Pennekamp, executive vice-president of the Tri-Cities Area Chamber of Commerce; Tom Holloway, president, First Granite City National Bank; and Mel Wilmsemeyer, board chairman of First Granite City National Bank.

(Staff photo by T.L. Witt)

Health Fair coming to Granite City

A complete list of dates, times and locations of Health Fairs has been announced by Barbara Bennett, project director of Health Fair Week. There will be 41 different sites across the bi-state metropolitan area and in outstate Missouri and Illinois, including St. Elizabeth Medical Center in Granite City.

The sites will offer free screening for height, weight, blood pressure, visual acuity and anemia for adults 18 and over. Most sites will offer two optional blood chemistry tests: for \$10, a basic blood chemistry test requiring 4-6 hours of fasting; for \$15,

the basic test plus a coronary risk profile requiring a 12-hour fast.

Fasting means not eating or drinking anything except water, black coffee or clear tea. Participants should continue to take their normal medications. Diabetics should follow normal therapy and should not fast.

Results of the blood chemistry analysis will be mailed to the participant six to eight weeks after Health Fair Week. The results will be accompanied by an informative pamphlet explaining the components of the analysis.

The sixth annual Health Fair Week is sponsored by the General

American Life Insurance Co., the American Red Cross (St. Louis Branch Chapter), and ASK-A-NURSE, a service of the National Health Screening Council for Volunteer Organizations Inc. (NHSVO).

The purpose of this event is to provide an opportunity for people to learn more about their bodies and to motivate healthy personal lifestyle choices and appropriate medical evaluation.

Health Fair '85 sites include: St. Elizabeth Medical Center, 2100 Madison Ave., from 8 a.m. to 6 p.m. Wednesday, April 24.

THE LAW AND YOU

BY RICK REED
Attorney At Law

Recently a woman came to this office who was charged with Driving Under The Influence (DUI). She was arrested after an automobile accident when the police officer detected alcohol on her breath. He asked her if she wanted to take the breathalyzer test, and she refused. At no time did the arresting officer warn the defendant of the consequences of refusing to take the test.

Illinois law provides that if a person is requested to submit to the breathalyzer test, he shall be warned by the law enforcement officer that a refusal to take the test will result in a suspension of the person's driver's license for six months on the first refusal and, for twelve months on each subsequent refusal. Illinois statutes do not provide, however, what penalty will be imposed if the officer fails to warn the driver, but the policeman does not have to establish at the hearing that this warning was given.

If the officer is to warn of the consequences of a refusal but the issue is not to be raised at the breathalyzer hearing, is this not a contradiction? The woman in our example complained that she was not knowledgeable of the law and

was not aware that she would lose her license if she refused the breathalyzer. She felt the policeman should be required to advise her of the significant consequences if she refused the test.

In a 1994 case, an Illinois Appellate Court attempted to clarify the policeman's responsibility in these situations. This was another case where the driver refused the test with no apparent advance warning from the policeman as to the serious consequences. The Appellate Court held that the process does not require the state to prove that the driver was warned that he could lose his driver's license if he refused the breathalyzer. The Court went on to state that it is highly advisable for the officer to warn the driver, but the policeman does not have to establish at the hearing that this warning was given.

In most situations one should submit to the breathalyzer test. The question asked here is whether you can escape the consequences of a breathalyzer refusal if you were not warned. In this case, one should not count on the State being required to prove that the warning was given.

Belleville Office
8084 West Main
308-7027

RICK REED
Attorney At Law

Granite City Office
3723 Nameoki Rd.
876-0343



GRANITE CITY'S recording artists, "The Grand Old Men of Rock 'n Roll," are (left to right) Tod Walters, Bob Applegate, Tony Goodman, Doug Phillips and Rich Langley. The band is appearing through April 27 at First Season Lounge in Granite City.

Area firms back clean-up drive

Lacey Randolph and Carl Bacenas, subcommittee chairmen of the Chamber of Commerce Community Betterment Committee, have announced that several area businesses will be participating in the 1985 community clean-up campaign.

The Chamber is encouraging all businesses to take an objective look at their facilities, note areas which need attention, and set aside the week following April 13 to make improvements.

Randolph noted, "Clean-up projects can be as simple as the removal of trash and rubble from the exterior of a business or as complex as landscaping and painting projects."

American Steel Foundations has begun a week-long cleanup program to be followed by groundskeeping and greening up of its special effort during Clean-Up Week to remove rubbish from fence lines and areas within the plant. Granite City Steel has committed large sums of money for on-going programs of beautification throughout the year.

Waste Control is cleaning its plant site and adjacent Emerson School property and gearing up for spring and summer groundskeeping programs.

Consolidated Aluminum has proposed tree plantings and repainting of exterior portions of plant buildings in addition to a general spring cleaning of facility property.

J.W. Pennekamp, Chamber executive, said, "This annual clean-up campaign is a project in which all segments, including local governments, residents and businesses, work together to improve the quality of life and image of the Quad-City area.

Grassroots

Upcoming meetings of Quad-City area governmental taxing bodies include:

Nameoki Township 7 p.m. Monday, April 8, at 4250 Highway 162.

Madison City Council 7:30 p.m. Tuesday, April 9, at Madison City Hall.

Pontoon Beach Village Board 7 p.m. Tuesday, April 9, at the Village Hall.

Granite City School Board 7:30 p.m. Tuesday, April 9, at 20th and Adams streets.

Local Fire Protection District 10 a.m. Tuesday, April 9, at 413 Forest Road.

Venice School Board 7 p.m. Thursday, April 11, at 7th Street and Broadway.

Venice Park Board 7 p.m. Thursday, April 11, at the Venice Recreation Center.

School Menus

MENUS ARE SUBJECT TO CHANGE BY CAFETERIA MANAGERS

GRANITE CITY

Monday — Manager's choice.

Tuesday — Sloppy Joe on bun, potato rounds, carrot and celery sticks, fruit cup.

Wednesday — Fried chicken, whipped potatoes and gravy, peas, pickle.

Thursday — Taco, vegetable, peaches.

Friday — Fish plate, macaroni and cheese, vegetable, fruit cup.

MADISON

Monday — Ravioli, cheese slice, corn, fruit cup.

Tuesday — Hamburger gravy, whipped potatoes, green beans, green salad, applesauce.

Wednesday — Tacos, rice, mixed vegetables, cherry cobbler.

Thursday — Submarine sandwich with lettuce and tomato, french fries, fruit gelatin.

Friday — Tuna salad, macaroni and cheese, slaw, fruit.

VENICE

Monday — Chili dog on bun, baked beans, pickles and onions, pear slices.

Tuesday — Cabbage wedges, chopped pork, fried potatoes, fruit juice.

Wednesday — Bar-b-que pork on bun, potato salad, chocolate cake.

Thursday — Hamburger gravy, whipped potatoes, green beans, peach halves.

Friday — Baked tuna, mixed vegetables, vanilla pudding.

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Win Cardinal tickets

Guess the score for the Game of the Week and win two tickets to a coming home Cardinal baseball game. The winner will be held in case of ties. To compete, persons should send their guess to: The Game of the Week, c/o: The Granite City Press-Record/Journal.

Page 1D

Warriors' 'remarkable' jayvee kickers



Page 2D

Baseball Cougars keep on rolling



Page 3D

Sports Sunday

April 7, 1985
Page 1D

Baseball

Warriors continue skid; lose to East's Lancers

By GREGG OCHOA
Staff writer

BELLEVILLE — The Granite City High School baseball team almost needed a bullet. Thursday, but in the end the Warriors shot themselves in the foot.

Granite City continued its skid, dropping their third straight game, 4-3, to Belleville East. It was the Southwestern Conference opener for the two teams.

After stranding runners in both the first and fourth innings, the Lancers (2-1) rallied for two runs in the sixth. Then, reliever Jim Slinovic shut the door on the seventh with a good ring catch by left fielder Kevin Hagarty.

Hagarty, a junior, was an unlikely hero for Belleville East.

His catch in left-center field robbed the Warriors' Shane Cole of a double. In the fifth, fall in Steve Davis, who had reached on an infield hit, would have scored the tying run. "He has been an infielder for us the past two years," East Coach Larry Patton said of Hagarty.

"I think our coach [Bob Stegemeier] noticed that he had good fundamentals as anyone. So, we decided to put him out there. Today, it turned out to be a good move."

Hagarty was also 3-for-3 and singled in Rick Schroeder with the winning run after two were out in the sixth.

Trailing 3-2, East started the rally with a infield hit by Rich Lockwood, who relieved starter John McPherson from the mound.

Brian Richter singled, but Cole gunned down Lockwood trying to go to third. Schroeder doubled to left to tie the game and Hagarty singled to center for the game-winning hit.

Gone. Out. Out. Bob Stegemeier admitted afterwards that he didn't want to pitch to Hagarty, who had singled and doubled his two previous times at bat.

"I wanted to throw him some junk and try to get him to lunge," Stegemeier said. "I was missed communications between myself and the

catcher. It wasn't his fault, just bad coaching."

Still, the Warriors' feeble bats continued to stagger Granite City (4-3, 0-1 in conference play).

The Warriors had just four hits. Other balls were hit hard, but right at somebody.

"We're not bunching our hits," Stegemeier said. "It's just that our aggressiveness and, when we do hit, the ball hard somebody, makes a great play."

The Warriors have made a drastic about-face since the beginning of the season. In their first four games, Granite City was 0-4. In its next 13 contests, the Warriors batted out 13 hits, but issued 22 walks in losing to Cahokia and Hillsboro.

SCORING

GRANITE CITY: Davis 1B; Chomko 1B; Burgess 1B; Hylla 1B; RBI: LP-E, Gray, 1 inn. SO-5, BB-0.

BELLEVILLE EAST: Meisinger 2B; Richter 1B; Schroeder 2B; Hylla 1B; Hagarty 2B; LP-E, Richter 1B; LP-Lockwood, 3 inn. SO-5, BB-0, SV-Slinovic.

Against East, Granite City didn't walk a batter, but all four hits were singles.

"I have no idea what's happened to our ball club," Stegemeier lamented. "That's part of our unaggressiveness at home plate."

The Warrior bats were silent as Lockwood entered the side in the fifth and sixth.

In the eighth, Davis reached on a infield hit and moved to second on a ground out. Hagarty made the catch on Cole's drive. Burgess was led intentionally, but Conkovich bounded to the first baseman to end the game.

This win is great for us," Patton said. "We played only one senior and the pinch ran. This will do a world of good for our confidence."

The Warriors were also stymied by two long-ending double plays which killed potential big innings.

The first occurred in the second inning after Granite City had

went ahead 2-0 and threatened to break the game open.

Randy Burgess singled and Conkovich reached the end of the batting helmet to start the inning. First baseman Pat Cathey reached when East's Todd Bloomberg misplayed a grounder to load the bases.

Pitcher Eric Gray, who went the distance and was tagged with the loss, reached when Schroeder let a grounder roll under his glove, allowing Burgess to score. After Bill Moore popped out, Kurt Hylla walked, scoring Conkovich. However, Steve Davis bounced into double play.

Granite City regained the lead in the fourth. Gray reached on another error and Moore moved pinch runner Fred Beaman to second on a single. Richter stepped third and scooted home when catcher Bob Sweet threw wildly into left field.

A single by Hylla and walks to Davis and Jim Chomko loaded the bases. Lockwood entered the game and got Cole to ground out. The final Hylla was forced at home and Sweet threw to first to retire Cole.

"Neither one of those balls were hit hard enough to warrant double plays," Stegemeier lamented. "That's part of our unaggressiveness at home plate."

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This win is great for us," Patton said. "We played only one senior and the pinch ran. This will do a world of good for our confidence."

Gray, a junior, pitched well enough to win. He fanned five and didn't walk a batter and appeared to have little problems going into the sixth.



SPECIAL DELIVERY. The Warriors' Eric Gray delivers a pitch home against Belleville East, Thursday at Lancer Field. Despite being tagged for the loss, Gray struck out five and walked none. Still, the Warriors lost 4-3 in its Southwestern Conference opener.

(Staff photo by Gregg Ochoa)

The four safeties, Chomko, Davis and Burgess got the other hits.

The Warriors have busy week ahead of them with five games in five days. Granite City's next outing is at Collinsville on Monday. Game time is at 4 p.m.

'Snakebit' Warriors now 0-3

By JOE THOMPSON
Staff Writer

GRANITE CITY — On Wednesday and Thursday of last week, the Granite City High girls softball team had to contend with:

(1) A controversial umpire's decision that kept an opposing team's winning streak alive. (2) A strong wind which grabbed a hold of a fly ball by an opposing pitcher. Watch it now. The ball drifts, drifts...oops. It tips the glove of a Warrior player who had run several feet trying to keep pace with the ball. That's harmless. The run that scores to the game and the winning run that follows shortly after.

"Maybe we're snakebit," offers Granite City High coach Jim Davis. "I don't know." One thing he does know. In losing to Mascoutah, he cited a critical umpire's ruling last Wednesday and to Mascoutah and Mother Nature on Thursday, the Warriors faced two of the top four teams in the area.

That's another thing Davis reminded his players after their 9-3 loss to Mascoutah. The Warriors are 0-3. But, look who they've played and count up the snake bites.

"We'll just have to keep plugging along," Davis said.

The Warriors were doing just fine against Mascoutah, unbeaten at 0-2. The Indians roughed up Warrior starting p'ther Amy Moss for two runs in the first, but Granite City struck plate dirt three times in the second and the third.

Keri Holthausen started the Warrior rumble with a ground single to center off Indian hurler Debbie Fries. Kim Armour, the Warrior's designated hitter, grounded out. But catcher Kim Corey kept the rally alive by singling a ground ball to the shortstop for a hit.

First baseman Jill Werths sacrificed Armour and Corey into scoring position. Voss, the next batter, was struck by a pitch to load the bases.

The Warriors' Anne Price, Kathy Hutchings and Karen Sykes all followed with walks to force in the three runs.

Trittschuh, Cougars to go against soccer Nationals

EDWARDSVILLE — When the Southern Illinois University at Edwardsville soccer team hosts the United States National Team in an exhibition match later this month, the Cougars' starting lineup will feature Granite City product Steve Tritschuh.

The exhibition, which will be a home of the U.S. team will play March 26 and early next month, is scheduled to be played at Cougar Field on Sunday, April 14, at 7 p.m.

Tritschuh, who will begin his third year for the Cougars this fall

after graduating from North High School, started all 19 games in the backfield for the Cougars last season, recording four goals and assisting for 10 points. Tritschuh tied the team for fourth place on the team, and his four goals-scored tied him for third place on a balanced Cougar attack. For his efforts, Tritschuh was selected to the NCAA-All-American Regional Team.

The U.S. team, which features some of the top professional and amateur players in the country, is preparing for a phase II World Cup qualifying match against Trinidad and Tobago and the Soccer Dome in Webster Groves.

St. Louis Cards game begins today

By ALAN L. GERSTENECKER
Executive Sports Editor

This week, the Granite City Press-Record/Journal begins a season-long St. Louis Cardinals ticket contest.

Called the Game of the Week, Press-Record/Journal will, in its Sunday issue, announce a baseball game that its readers are invited to guess the outcome. Contestants should include the game and the team they think will win. (i.e. Cards vs. Mets) 4) their name, address and telephone number. Entries can be mailed or brought to the office in person. Absolutely no entries will be accepted after the Thursday noon deadline. In the event of a tie, a drawing will be held to determine the winner.

Late in the week, the winner will be notified and a story announcing the winner will appear in the following Sunday's Press-Record/Journal.

Press-Record/Journal employees and their immediate families are not eligible.



AWARD WINNER. Dixie Lynn Price, 11, of Granite City recently won basketball shooting contests. Price took first in the Granite City Park District's "Hot-Shot" contest (sixth grade division) and the local Elks National "Hoop Shoot" contest. Price who also has been honored by the Multiple Sclerosis is the daughter of Harold and Donna Price.

SportSchedule

Monday, April 9	
BASEBALL: GCHS at Collinsville	4 p.m.
Madison at Venice	4 p.m.
SOFTBALL: GCHS at East St. Louis	4 p.m.
TRACK: Madison vs. Collinsville, here	3:30 p.m.
Tuesday, April 10	
BASEBALL: GCHS vs. East St. Louis, here	4 p.m.
Venice vs. St. Paul, here	4 p.m.
SOFTBALL: Venice vs. St. Paul, here	4 p.m.
TRACK: Madison at Beloit	4 p.m.
Wednesday, April 11	
BASEBALL: Venice vs. Vashon, here	4 p.m.
SOCCER: GCHS vs. McCluer North, here	4 p.m.
SOFTBALL: Venice at Marquette	4 p.m.
TRACK: Madison vs. Roxana, here	4 p.m.

Jayvee kickers proving GC and soccer synonymous

There aren't many things that go together like a tall glass of milk and chocolate cake, denim and tennis shoes, and Robert Redford and Paul Newman.

Now, play matchmaker with Granite City.

The obvious is Granite City and steel. That's a good one. Try Granite City again. How about Granite City and soccer?

Hey, that's a real good one. Almost as good as watching a Redford and Newman movie in your sneakers and jeans while eating German chocolate cake and pouring down an ice-cold 12-ounce glass of milk.

Soccer in Granite City is bigger than Granite City itself. With thousands of youth and adults alike competing, Granite City's soccer boom through the years has spread to Mitchell, Madison and Collinsville. The whole area is afire with soccer.

This is not to say that Granite City started the soccer boom, but seeing its success, other communities are getting little time in jumping on the soccer bandwagon.

Granite City turned yet another page in its soccer history this year as the high school fielded its first girls' team this spring. And what a team it is. But, you're saying, is a soccer background in this city, what other kind of team could it foster other than a very successful one?

Now four games into their season, the varsity Warriors are 3-1 while the Jayvees are a remarkable 4-0.

What makes the Jayvees so remarkable is their statistics. In their first four games, the junior varsity kickers have tallied those goals by way of 11 different people.

"We've got 25 or 26 very good people. Anyone of them are capable of scoring goals," explained Halig Nighbosian, Jayvee coach. "We're pretty balanced. I don't substitute from the bench. We're sacrificing anything. We've got that much talent."

As lethal as the girls' offense is, its defense has amassed a statistic which is even more mind-boggling.

Through four games, 280 minutes of play, the Jayvee Warriors' defense has yet to yield not only a goal, but a shot on goal.

Not one!

Anchored in goal by either Mary DeRuntz or Alice Loftus, the Warriors have been as stubborn on defense as humanly possible.

Aiding the Warriors' goalkeepers are backs Ellen Moss, Nancy Modica, Tammy Wrolin, Susan Schaus, Michelle Stewart and Maria Toeniskoetter.

In the Sportlight

By Alan L. Gerstenecker
Executive Sports Editor



Playing a 4-4-4 formation, the Jayvee's midfielders consist of Anna Krystopa, Shelly Browning, Cindy Brinkman, Linda Witz, Christy York and Robin Biggs. Granite City's forward line and those sharing in these 21 goals include Susan Conkovich, Becky Papa, Heather Crane, Sheila Noel, Mary Flanigan, Laura Goodman, Deena Scarborough, Marti Mendoza and Jeanette Teachenor. Krystopa is the 11th Warrior to share in the 21 goals, doing so from her midfielder's position.

Why are the girls so prolific on defense? Nighbosian supplied the answer.

"I'm a defensive coach. I played defense in college and that's what I know," Nighbosian said. "My philosophy is simple. If you don't let the other team score, they're not going to beat you. That, and I teach a winning attitude. If you think you're going to win, that's a big part of it."

Without a doubt.

With 3-0, 9-0, 7-0 and 2-0 victories over Pattonville, Ritenour, McCluer and Molineville in their most recent matchups, Nighbosian thinks his kickers are entering the heart of their schedule.

Their next game slated on Wednesday, the kickers will meet McCluer, Hazelwood East on Friday and then near-rival Collinsville on Saturday, April 20. Collinsville has won the last two years and always a soccer power to be reckoned with, and as for McCluer and Hazelwood East, Nighbosian also expects those to be difficult games.

"We really know Collinsville is going to be tough, and McCluer has already beaten them 3-2 last week, so they're going to be tough," Nighbosian said. "It's always a challenge to play them."

Judging by their efforts so far, the Warriors should be able handle McCluer, and Hazelwood East, and Collinsville, and...

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HS: Mary Parks	555		
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Kicks	6	Wednesday, March 27	1
Ola Knights	5	OFC	3
Silver Arrows	3	Con Coo's Nee	1
Midtown	1	El Rio Grande	1
		Goal Getters	3
		I.C.	4
		It's a 's	2
		Rowdies	1
		Beach Club	2
		Arsenal Gunners	1
		Flash	1
17 & Older Women		10 & Under Boy's	
Untouchables	7	Saturday, March 30	3
Tigerettes	1	Rowdies	2
Buenger Actig.	1	Cougars	2
Frogs	1	D.Q.	8
		Amvelts	1
		Banditos	7
		Stars	8
		Spanish Lakers	1
		Bethalto	4
18 & Older Women		14 & Under Girl's	
Renegades	6	Friday, March 29	0
Aztecs	1	Toridian	0
Lebanon S.C.	1	Coll. United	9
EIK's	8	Marauders	1
		Hot Shots	3
		Co-Ed	1
19 & Older Men		14 & Under Boy's	
Wednesday, March 27		Saturday, March 30	3
Blue Blaz	1	Rowdies	3
Blue Blast	1	Cougars	2
White Light	5	D.Q.	8
Marauders	1	Amvelts	1
Red Satin Sting	2	Banditos	7
Ditch Witch	2	Stars	8
Spuddy's	2	Spanish Lakers	1
Boardwalkers	1	Bethalto	4
20 & Older Women		14 & Under Boy's Blue	
		Locker Room	2
		Pride Express	10
		Midas	7
		Stars	3
		Dukes	7
		G. Sheet Metal	4

Vashon whips Venice hurlers

ST. LOUIS — The Venice High League softball team was blanked 8-0 by Vashon, a member of the Public High League of St. Louis, Wednesday at Fairground Park.

It was the season opener for the Red Devils, who are trying to improve over last year's 3-2 record.

Vashon limited Venice to just two base hits — singles by Wilfred Wigfall and Tyrone Treadway. The Red Devils drew five walks, but left a total of seven unearned runs on base.

Sophomore pitcher Alton was the winning pitcher, striking out 16 and giving the distance. Reginald Coleman and Orlando Johnson paced Vashon, each going 2-for-3 and collecting 2 RBIs.

Venice returns just one player from last year's team — Wigfall, a sophomore pitcher.

"We have a lot of freshmen out," Harris said. "This a rebuilding year for us."

Venice scored two runs in both the second and third innings. The Wolverines added a single run in the fourth and scored three more times in the sixth inning.

Sophomore pitcher Alton was the winning pitcher, striking out 16 and giving the distance. Reginald Coleman and Orlando Johnson paced Vashon, each going 2-for-3 and collecting 2 RBIs.

"I think we had the experience on them," said Vashon Coach Ron Newell. "It's always a little difficult the first time you go out and get your feet wet."

However, I was really pleased with their pitcher (Love). He did a fine job, despite giving up eight runs. He tired a little, but I think he'll win some games for them," Newell added.

Vashon, which will play the Red Devils again at Venice later in the season, improved to 5-2 on the year.

The Red Devils (0-1) are idle until Monday when the host Madison Gametime is at 4 p.m.

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SIUE downs UMSL, Robertson shines

By AL BARNES
Sports writer

EDWARDSVILLE — Early in a season, a baseball player can see his batting average plunge disconcertingly downward or zoom dramatically upwards.

Granite City's Mike Robertson, infielder and pitcher for the Southern Illinois University Edwardsville Cougars who is normally a .325 hitter, was off early to a dismal start in the Cougars' team hitting parade.

But, in the latest SIUE game at Cougar Field, for the Southern Illinois University Edwardsville Cougars who is normally a .325 hitter, was off early to a dismal start in the Cougars' team hitting parade.

Coming on like gangbusters at the plate against UMSL was SIUE's Robertson, who blasted out four hits in five trips to the plate against the Rivermen, and in the process zoomed upwards his hitting average to .325. A gain of 60 points in just one game.

To date in the Cougars' 9-5 season, Robertson is among team leaders in runs batted in department with seven, including two game-winner RBIs; and doubles, three; home runs and an amazing five stolen bases in five attempts.

Like most good batters though, Robertson has whiffed nine times.

Says SIUE head coach, Gary (Bo) Coon, "Mike will win us a lot of



games this season. He's a tough out."

Other local players, Collinsville's Pete Delkus, held gallantly in relief of the Cougars' starters against UMSL, Tony Duenas and gained his third victory in three games.

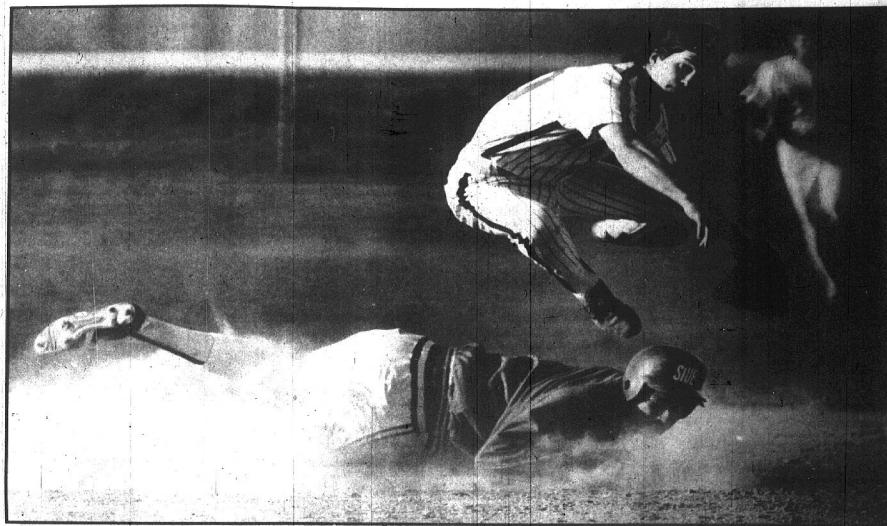
Delkus came in at the top of the fifth with SIUE holding grimly to a 5-3 lead and carried five scoreless frames to gain the triumph. There was a little tentativeness in the fifth frame as he faced six hitters and gave up a trio of hits.

He retired the side in order in the four following innings. He fanned 10 batters.

Rain permitting, the Cougars will return to the schedule Wednesday, April 10, with a double-header against Elmhurst College starting at 1 p.m. The next day, the Cougars will get the chance to avenge a 2-1 rain-shortened loss to SIU-Carbondale at 3 p.m.

Peppered with nine times.

Says SIUE head coach, Gary (Bo) Coon, "Mike will win us a lot of



BREAKING IT UP. Southern Illinois University Edwardsville's Tony Duenas attempts to slide through University of Missouri-St. Louis' (UMSL) second baseman Scott Lange during Thursday's game at Cougar Field. Duenas was successful in

breaking up the twin-killing as were the Cougars in their attempt to avenge an earlier loss to the Rivermen.

(Photo courtesy of SIUE)

Deer hunters have until April 30 to gain permits

SPRINGFIELD — Deer permit application forms for the 1985 season are now available, according to Conservation Director Michael Witte. People who applied for a permit last year should soon be receiving a pre-printed application in the mail, he added.

The 1985 Illinois firearm deer season will extend over two months, beginning April 15, 1985. Application forms will be accepted April 1 through April 30 for the computerized lottery which will be held after the applications are processed.

Application forms for firearm and archery permits may be picked up at the DOC's Permit Office, 524 S. Second St., Springfield, or the DOC regional offices in Alton, Beloit, Springfield, Galesburg, Champaign, and at the Chicago office, State of Illinois Building, 100 W. Randolph St.

Firearm deer hunting is allowed in all counties except Cook, DuPage,

Outdoors

Kane and Lake, Witte said. Counties are allocated via the lottery system.

Witte reminded hunters that firearm permit applications must be postmarked before midnight, April 30 to qualify.

Persons applying for a permit must enclose an individual \$15 personal check or money order payable to the Department of Conservation, along with the appropriate 1985 application form.

Hunters applying as a group, must complete all applications identically.

The first and second county choices or hunt areas must be named for all hunters in the group or the entire group will be rejected, Witte said. The group leader should be the same on each application form.

Illinois landowners who own 40 acres or more and tenants who rent 40 acres or more of farmland may apply for free or paid landowner tenant deer hunting permits, he said. Applications for these special permits must document their tenancy or ownership.

Resident landowners and their immediate family residing in the same household must prove ownership by submitting a photo copy of a property deed, contract-for-deed or the most recent real estate tax statement.

Tenants must prove that they rent 40 acres or more of farmland by submitting copies of an IRS Schedule F form from last year, or documenting participation in agricultural programs such as Agricultural Stabilization or Conservation Service programs.

The free landowner tenant permit is issued at no cost and entitles the holder to hunt the owned or rented land only.

NRA's 'Big Game' program

WASHINGTON — Hunters having bagged that once in a lifetime North American big game animal can be recognized for their achievement through the National Rifle Association's Big Game Hunter Awards program.

NRA offers 14 award categories in four hunting methods: modern firearms (handguns and long guns); muzzleloading firearms; and bows. Measurements must meet NRA

minimum standards as detailed in the NRA Big Game Hunter Awards brochure available from NRA's Hunter Services Division.

Entries from the Big Game Hunting Award program which qualify for the Leatherstocking Awards are automatically entered. Qualifications include the game meeting Boone and Crockett's Records of North American Big

Game measurements and it must be taken in the preceding calendar year.

Further information and entry forms on both the Big Game Hunter Awards and the Leatherstocking Awards contest are available from NRA's Hunter Services Division, 1600 Rhode Island Avenue, N.W., Washington, D.C. 20036 or phone (202) 628-6240.

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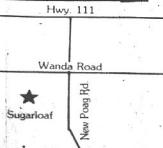
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Autism golf tourney slated

The Illinois Center for Autism is sponsoring its Second Annual Celebrity Golf Tournament on Thursday, May 23, at Tamarack Country Club in Shiloh.

Golf celebrities appearing include Jim Hanifan, Big Red coach, Floyd Peters, defensive coach, Jim Riddle, Sports Open Line, Jim Boles of KMOX-TV, Tim Van Galder, KMOX-TV, Larry Cunners, KTVI-TV, and Bob Richards KSDK-TV.

All proceeds will go towards the Illinois Autism Development Center's Building Fund in River View Heights.

For further information persons should contact the Illinois Center for Autism at 398-7500.

Lignoul in Sr. Olympics

Gus Lignoul Sr. of Granite City, has signed up to compete in the Senior Olympics. This year's Olympics will be held June 3-5.

Lignoul, who received a medal in the 1983 Olympics for the softball accuracy throw and a silver medal for the basketball shotput last year, will compete in the basketball free throw, the football accuracy throw, the softball accuracy throw and the shotput.

The Senior Olympics is athletic competition for men and women 55 years and older.

The event has grown from 400 participants in 1980 to more than 1,200 in 1984. Events are held at the Jewish Community Centers.

For further information or to register persons should call the JCC at (314) 432-5700.

Fishing tourney deadline nears

BENTON — The first Illini Division competition of this year's Tournament will bring up to 100 weekend bass anglers to Rend Lake on April 21. Entry deadline is April 10.

The Rend Lake tournament, out of Rend Lake Marina, is the first of five events in the Illini Division which is set for Illinois area fishermen. The five other Illini Division events scheduled between April and September are:

Kinkaid Lake out of Murphysboro on May 19. Entry deadline is May 8.

Lake Shelbyville out of Shelbyville on June 30. Entry deadline is June 19.

Carlyle Lake out of Greenville on July 25. Entry deadline is July 10.

Rend Lake out of Benton on Aug. 25. Entry deadline is Aug. 14.

Lake Shelbyville out of Shelbyville on Sept. 29. Entry deadline is Sept. 18.

Excluded from the Illini Division competitors are John Wright of Effingham, Bill Harkins of St. Charles, Mo., and Dewayne Neal of Ina.

QCSA registration

The Quad-Cities Soccer Association is still registering new players and teams for its coming spring season.

Parents with children — both boys and girls — wishing to play a spring season should call the QCSA information center at 877-1223 or send a copy of the child's birth certificate to QCSA, PO Box 624, Granite City, Illinois 62040.

To be eligible, children should be born in 1980 and before.

DOC sets new crappie limits

Anglers will be limited to taking 20 crappie per day at Carlyle Lake, and all crappie must be a minimum of nine inches in length, according to a memo. Department of Conservation regulation which went into effect recently.

The new crappie fishing regulations at Carlyle Lake were recommended by a three-year assessment to determine the status of the Carlyle Lake fisheries, according to Mike Conlin, head of the Division of Fish and Wildlife for the Department of Conservation. As part of the investigation, conducted by reservoir biologists Harry Wight and Larry Cruse, small mesh trap nets were set in nine parts of the lake and more than 2,800 crappie were measured, weighed and live scale samples removed. The data showed the crappie population had been experiencing highly variable reproductive success, low population density and poor age structure. The length and creel limits were recommended to correct these deficiencies.

"Crappie fishing at Carlyle Lake has had a history of good and bad years," Conlin said. "In 1972, following the boom fishing period which occurs after a reservoir is filled, a slow decline began to be noticeable. This decline was ac-

MELH hoop camp slated

elerated by a liver parasite infestation which reduced their growth and reproduction capabilities from 1975 to 1978. It appeared that crappie fishing had returned to normal by 1980, but the good fishing lasted only a couple years."

Anyone who uses commercial fishing gear is required by law to submit a report as to where the fish were harvested and the poundage taken by species.

Metro-East Lutheran High has slated its annual summer basketball camp for June 24-28 at Hooks' Gymnasium.

To be led again this year by MELH coach Ed Sievers, the camp will be daily from 9 a.m. until noon. The camp is specifically for youths who will be in third through ninth grade for the coming school year.

Campers can expect to receive in-

struction on basketball fundamentals.

Persons attending the camp will receive T-shirts and for those who enter basketball games.

Persons seeking further information about the camp or those wishing to register should contact Sievers at MELH at 656-0043.

Prairie State registration

Applications are now being accepted for the 1985 Prairie State Games, the state's amateur sports

festival patterned after the Olympics.

Application booklets are available at local high schools, colleges, hotels and other locations.

Competitors from across Illinois residents and will held in eight regions starting in late May.

The 1985 Games will feature 15 events. Athletes will compete in scholastic and open divisions, according to age.

For more information persons should write to the Prairie State Games, 160 N. LaSalle, Suite 2000, Chicago 60601, or call (312) 793-4400 or 1-800-THE-GAME.

Managers sought

The Granite Park District is currently organizing its summer softball programs. For the league to be a success again this year, the district is currently seeking persons interested in managing and coaching a team.

Persons interested in assisting with the league should call Robert Wigfall, park superintendent, between 8 a.m. and 5 p.m. daily at 451-7201 or stop by the park office at 323 Broadway.

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